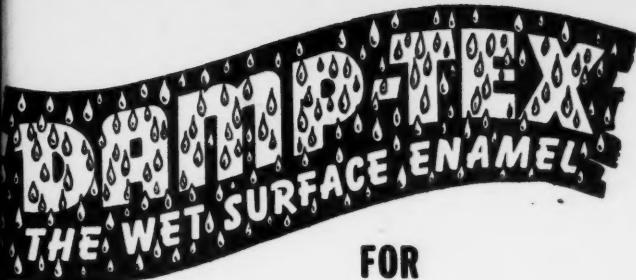


# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



FOR

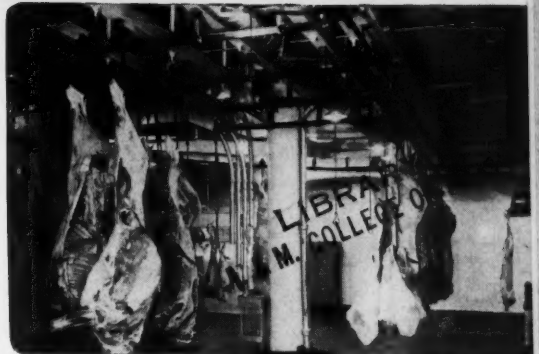
## WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint. Damp-Tex Enamel penetrates moisture and sticks to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



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Apply with brush or spray-gun. Unequalled protection for equipment and metal surfaces subject to extreme acid and alkali conditions. Costs less than 4c per square foot. Write us for information.

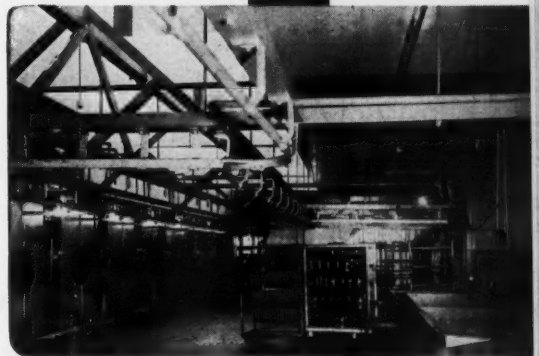


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If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

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Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 30c per gallon.



#### FUNGUS TEST

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#### MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



#### CAUSTIC SOLUTION TEST

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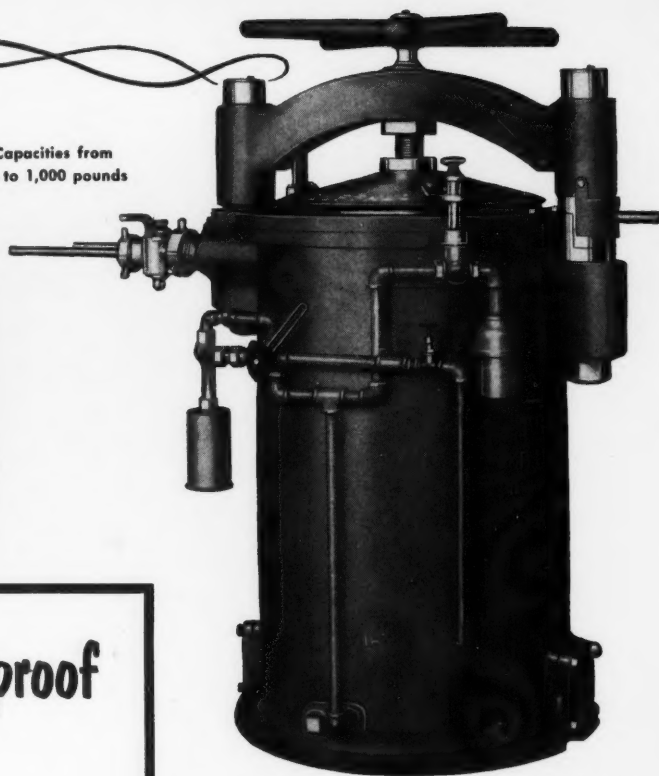
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INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS



Capacities from  
60 to 1,000 pounds



**NOTED for leak-proof  
design and special  
safety features**

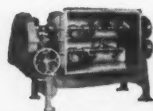
BUFFALO Stuffers have still another feature that puts them in a class by themselves. They are precision ground to a mirror finish with a patented internal grinder. This eliminates surface pockets thereby reducing corrosive action and discoloration to an absolute minimum. It also makes for easier operation of the stuffer. It is features such as these that enable BUFFALO Stuffer users to produce higher quality products at lower cost.

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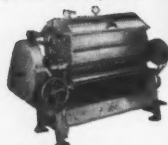
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*for more than 80 years*

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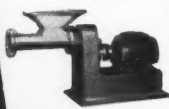


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I am interested in the following:

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| <input type="checkbox"/> Silent Cutter  | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter                       |
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| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer     | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

Company.....

Address.....

City..... Zone..... State.....

# New 3-Day "Dry Curing" Process Is Sweeping the Nation!

ALREADY, IN 6 MONTHS' TIME—  
50 PACKERS IN 22 STATES PRODUCE  
BACON OF HIGHER UNIFORM QUALITY

with

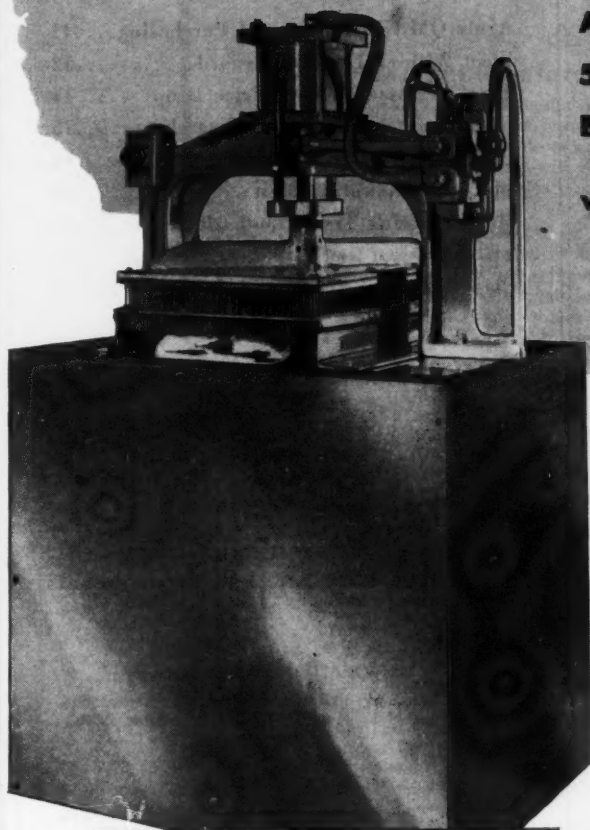
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**PENETRONIC** TRADE  
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PROCESSING MACHINE

and

"DRY CURE" BACON MIX—



## Makes Bacon a Cash Product!

Pierced by 1600 stainless steel pins, bellies are placed on pallets and covered with PENETRONIC Bacon Mix. In 7½ hours—40,000 lbs. (12-14 lb. bellies) can be put "in cure" with a PENETRONIC Machine. Ready to smoke in just 3 days!

No wonder packers are fast adopting this new 3-day dry-curing process. You, too, will find PENETRONIC simple and economical. It eliminates old-style curing boxes. Reduces labor costs. Speeds inventory turnover. And constantly produces bacon of *exceptional* uniformity!

The secret is *fast penetration*. It results in uniform salt content...firm fat...long-fixed, bright pink lean meat...and long stability of the sweet, mild flavor.

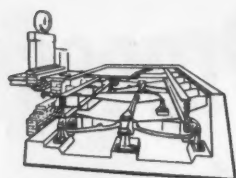
Check into the competitive advantages you'll gain with Griffith's PENETRONIC process. It will pay you to write or phone us today.

THE

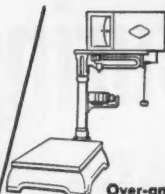
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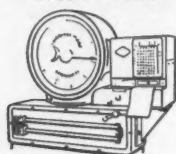
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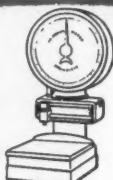
Truck Scales



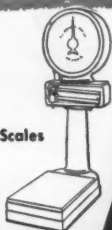
Over-and-Under Scales



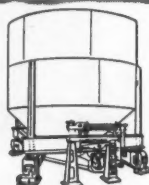
Printomatic Dial Scales



Bench Dial Scales



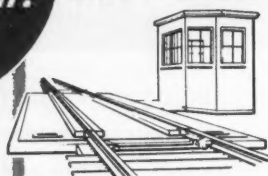
Portable Dial Scales



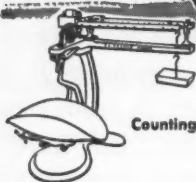
Hopper Scales



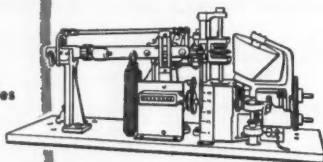
Weigh Can Scales



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Counting Scales



Belt Conveyor Scales

*Speeds  
your weigh!*



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# THE NATIONAL *Provisioner*

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### DAILY MARKET SERVICE

(Mail and Wire)

### EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE  
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*  
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### **Army Market Centers Expand Purchasing**

The Army Quartermaster Corps Market Center, 226 W. Jackson blvd., Chicago, has expanded its activities to include purchasing of non-perishable subsistence as well as perishable subsistence for the Armed Forces.

Regional purchasing will be handled by the QM Market Center's offices in San Francisco, Los Angeles, Seattle, Denver, Fort Worth, Chicago, New Orleans, Columbia, S. C., Richmond and New York City.

Non-perishable subsistence will include smoked meats, sausage, canned meats and lard. The consolidated procurement activities will provide the meat industry with ready access to over-all information on the subsistence requirements of the Armed Forces and will make for more efficient procurement operations.

Non-perishable subsistence had previously been acquired through the Army Quartermaster Corps Procurement agencies at Chicago, New York and Oakland.

### **Packaging to Get Emphasis at NIMPA Meeting**

Not only will pre-packaging be a featured forum topic at the convention of the National Independent Meat Packers Association, to be held at the Palmer House in Chicago on April 27, 28 and 29, but meat packers who come to town a little early will have a chance to visit the American Management Association's twenty-second national packaging exposition, April 20 to 23. The AMA exposition will require both wings of Chicago's Navy Pier to house 350 exhibits of packaging machinery, equipment, materials and services.

In rounding out the program for the NIMPA convention, association president C. B. Heinemann has announced that Frank M. Wilkes, president of the Southwestern Gas & Electric Co., Paul Simons, Boston hide expert, and Don Cunningham, secretary, Sioux City Livestock Exchange, will be among the speakers. John Thompson of the Reliable Packing Co. will report on progress of the NIMPA lard improvement program and Wilbur La Roe, general counsel of the association, will analyze the national situation as it affects the independent packer.

Conventioneers will see the ANCO-Hormel film on hog immobilization; an American Can Co. movie on meat preservation and "Piercing the Unknown," a film produced by International Business Machines. All booth space has been sold for the exposition of packinghouse machinery equipment and supplies.

### **Want Packer-Pay Inspection Loophole Closed**

Outright repeal of the proviso in the 1952 agricultural appropriation act under which, for a time, packers were taxed for expenses of meat inspection in excess of appropriations, has been recommended by H. H. Corey, chairman of the board of directors of the American Meat Institute. In a letter to H. Carl Andersen, chairman of the House sub-committee on agricultural appropriations, Corey suggested that all possibility of assessment by the MID be removed by repeal of the ambiguous proviso.

### **USDA Wants More Beef for Greece**

First purchase of 400,000 lbs. of beef for Greece by the U. S. Department of Agriculture was followed this week by an offer to buy additional quantities for delivery each week during the period beginning April 13 and ending May 16. The offer to buy expired April 1 with acceptance to be made April 3.

### **VE Eliminated Here, Pops Up There**

Although the U. S. Department of Agriculture has announced that both Nebraska and Texas have been freed from federal VE quarantines, the disease has appeared for the first time in Nevada and West Virginia. As of March 27 varying areas in 15 states were under VE quarantine.



Perry and Hoop discuss truck route assignments.

Date \_\_\_\_\_

Truck No. \_\_\_\_\_ Trailer No. \_\_\_\_\_ Run \_\_\_\_\_

Speedometer \_\_\_\_\_ Speedometer \_\_\_\_\_ Mileage \_\_\_\_\_  
 Finish Start

**Mark (X) After Items Needing Repairs**

Motor	Transmission	Body-Roof-Door-Gates
Knocks	Does Not Stay in Gear	Cab-Door
Missing	Hard to Shift	Hood
No Power	Front Axle	Fenders—Front, Rear
Heels Up	Out of Line	Head or Tail Lights
Noisy Tappets	Shumies	Dash or Body Lights
Does Not Idle	Drive Shaft	Generator
Ignition	Drive Shaft Center Brg.	Battery
Carburetor Spits	Universal Joints	Ammeter
Fan Belt Loose	Rear Axle	Speedometer
Oil Leaks	Grinds	Horn
Gas Leaks	Controls	Wheel Lugs
Water Leaks—Motor	Gas Throttle	Windshield Wiper
Water Leaks—Hoses	Steering Gear	Spare Tire
Water Leaks—Pump	Accelerator	
Clutch	Adj.—Foot Brakes	
Slipping	Adj.—Emergency Brakes	
Grabbing	Spring Broken—Front	
Starter	Spring Broken—Rear	

Show any repairs made on road—where and by whom: \_\_\_\_\_

Special remarks—reasons for delays: \_\_\_\_\_

Driver: \_\_\_\_\_

Mechanic: \_\_\_\_\_ Supt. Work OK \_\_\_\_\_

Form that drivers turn in after each day's run.

# Fleet With an Enviably Record

**Safety, efficiency laid to good driver training program and planned maintenance of 130-unit fleet**

**N**O chargeable personal injury accident since 1946. Such a record—a commendable one for any truck fleet—is clearly not a matter of chance when it is racked up by 130 vehicles which are driven approximately 200,000 miles per month.

The performance record belongs to the Kingan & Co. fleet which fans out from the main packinghouse at Indianapolis to make store deliveries to markets 250 miles east of the Illinois-Indiana state line. The trucks in this fleet range from heavy cross-country tractor-trailers handling pay loads of 30,000 lbs., down to small driver-salesmen units. The bulk of the fleet consists of four-ton straight delivery units.

The motor fleet operates under the jurisdiction of C. C. Hibbard, manager of transportation, who points out that store-door delivery by truck is a service performed by the packer and that, as with any other service, the cost of performance must be kept competitive. Kingan trucks are used when they can be employed to make the most economical delivery, or where lack of other transportation facilities makes it mandatory to use them.

Safe fleet operation helps to lower the total cost of making deliveries. Because of its splendid safety record, which has won for the Kingan fleet repeated awards from the National Safety Council, the firm pays the lowest possible insurance rate. An additional benefit is the public good will this type of fleet performance has generated.

To maintain an outstanding fleet operation, Kingan management places emphasis on two factors: Driver training and fleet maintenance. At Indianapolis, both of these activi-

ties are under the jurisdiction of W. J. Greenwald, automotive department manager.

With over 80 drivers in his department, Greenwald instituted a planned program to keep them constantly aware of safety. With management's approval he has inaugurated as the key to his program a premium bonus system.

Each driver has a safe driving record. For each month the driver works without an accident, he is given 150 merit points. These merit points have a premium purchase value of \$1.50. For a three month no-accident period, the driver is given an additional \$4.50 bonus. At the end of a perfect year, \$12 is added to the premium bonus. Thus an accident-free year will net the driver \$48.

The money is redeemable in premiums from a catalog which is mailed to the driver's home. Greenwald said that the redemption of the merit awards in items suitable for family and home use helps to stimulate the driver's interest and gives his family an added interest in his work.

If a driver should have an accident he turns in an accident report. In this report the driver not only states how the accident took place, but also diagrams the event. Once every two months a committee of nine drivers, the individual members of which are rotated after six meetings, passes on the accidents with respect to their preventability.

The accident report is given a number for identification and the driver is not named. If the accident was not preventable, the driver suffers a loss of only 150 merit points. If the committee considers the accident preventable, the driver loses his full month's quota of 150 merit points plus the 450 merit bonus for the quarter, plus the 1,200 merit



Amos Bryant, mechanic, overhauls an engine.



Mechanic Ernest Jordan adjusts Thermo-King cooling unit.

bonus for the year. Each driver eventually serves a turn on the accident prevention committee. Greenwald states that the findings of the committee have been very fair.

Drivers have other ways of accumulating merit awards. Twice a year a drivers' meeting is held and prizes of 1000 merit points are awarded to drivers who submit the best safety ideas. During the fall the company which insures Kingan operations sponsors a drivers' meeting at which five-year safe driving gold pins are awarded to drivers who qualify. Authorities on fleet operations speak at these meetings. Individual driver meetings are held whenever Greenwald or Harry Hoop, driver foreman, believe them to be necessary.

The drivers are also awarded merit points for commendations which come to company officials from the general public. The same committee which passes on the accident reports decides how many merit points a commendation earns. The name of the driver is not made known to the committee. The proceedings of each meeting are posted on the garage bulletin board and a copy goes to the packer's safety director, Alex Spink.

The first step in driver training is selection. After the general physical and mental tests given to all employees, the applicant is taken out for a four-hour road run in the country and city. On one run an experienced Kingan driver rides with the applicant driver to determine his proficiency in handling a vehicle and his ability to judge the performance of the truck.

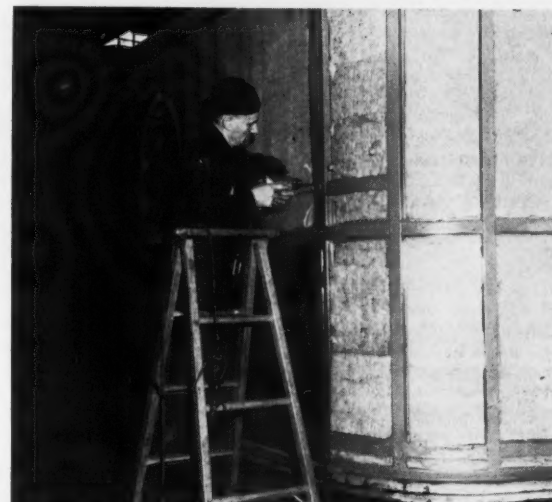
On the next short one hour test the driver is observed by R. C. Perry, maintenance foreman, to determine his driving habits in terms of truck care.

The driver is then interviewed by Greenwald and Hoop as both are interested in the applicant's attitudes on safety, truck driving as a profession and things in general. The interview helps determine if the man is congenial, cooperative and willing to learn, attitudes equally as important as driving skill.

After he is hired, the new man rides as a helper with experienced drivers for a period of two weeks to learn the various techniques of delivering meats to Kingan customers. He is then assigned to the "dock" and to in-plant and company trucking, such as livestock hauling, and he fills in on regular runs when needed. After about two years of service the driver generally is assigned a regular run which is



Johnny Sellers, mechanic, checks and airs tires.



Willard Cox, mechanic, readies trailer for metal covering.



picked by the drivers according to seniority.

In order to perform well behind the wheel, the Kingan driver needs a vehicle in top condition and the firm's maintenance program, under the supervision of Perry, guarantees him a mechanically sound truck.

A smooth running vehicle is not only essential for good driving, but it is a necessity for trouble-free delivery. Frequent on-the-road breakdowns not only increase the cost of delivering products but they also endanger customer relations.

Besides a regular 5,000-mile engine check and a complete motor overhaul at the 60,000-mile mark, the packer's maintenance program is keyed to a driver's daily report. This report is made out each time a truck finishes a run. If the driver believes the vehicle is functioning unsatisfactorily in any



Truck Washer John Brown hoses down interior of a vehicle.

of the respects listed on the report, he checks the appropriate item. The shop foreman then passes on the checked item and if his investigation indicates a need for mechanical attention, the proper work order and material requisitions are made. A cumulative summary of all work and parts required is maintained for each truck.

After a run each truck is given a routine check on oil, water and tires and is thoroughly cleaned inside and out. The truck's refrigeration unit is also checked. The cross-country trucks have either U.S. Thermo-King or Coldmobile units. The last-named system operates from the fan belt and can be kept operational by setting the motor at high idling speed. The Kingan firm was the first fleet scale user of these units and helped to iron out the kinks of the first models. Greenwald states that maintenance cost on the Coldmobile units has been slight, even though they have been in use for four and five years.

Trucks making short runs are cooled with dry ice. Garage facilities at Kingan in Indianapolis are complete from washing to body rebuilding. Issuance of tires and spare parts is closely controlled. Performance records are kept on the tires.

## Tension Eased on Beef Price Drop; Industry Awaits New Developments

The recent recession in farm commodity prices in general, and cattle prices in particular, which resulted in much anxiety among American livestock producers who lost small fortunes in the upheaval, isn't over yet. However, the situation has improved.

An "era of better feeling" has developed after all losers concerned, who sold cattle at bankrupting prices, had a chance to "blow their tops" to meat packers, the government and others who possibly could influence the market.

The situation, after several weeks hasn't changed materially. The live cattle market still wavers. Little more than a levelling-off of the price pattern has been noted despite soothing talks by government economists and the Secretary of Agriculture. The latter has reversed himself on his original stand that the scare was little more than "mental." His recent conference with cattlemen and packers has had far-reaching effect in helping to ease the tension.

Farmers with feed supplies running low, ponder the outcome of a new planting season, and the decision of whether or not to acquire cattle. Many have lost heavily during the past winter and approach new commitments with caution.

Large western ranchers who supply the feeding states with stockers, eagerly await the opening of the summer pasture season and the few months of good feed for their foundation stock. Many are confronted with scant pastures withered during the fall drought and spring dust storms. Nature will decide whether these individuals will be forced to liquidate grass-fed animals at whatever prices they will be able to obtain through sales to slaugh-

terers or feeders who still have some money and intestinal fortitude.

Meanwhile, cattle in various stages of readiness for slaughter, continue to pour into market centers about the country. Beef supplies have been officially declared "plentiful" by the government and the Department of Agriculture has launched a program to help promote sales of beef and consumer acceptance. Desperation cattle selling now, market observers have intimated, could mean a meager beef diet late next year and afterward for present consumers, and the new ones who are appearing in the U. S. at the rate of 3,000,000 a year.

Foreign influences can work two ways. Since the reopening on March 1 of the U. S.-Canadian border, and the elimination of Canadian cattle price supports, Canadian packers have found it profitable to buy livestock at U. S. markets. This tends to bolster the U. S. market while easing the demand for Canadian cattle, thus equalizing the two markets. A rise in U. S. prices would naturally reverse the traffic in cattle from North to South.

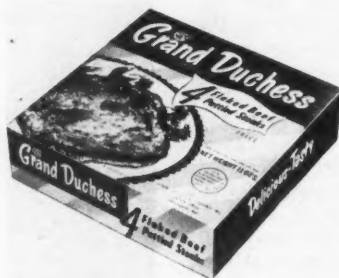
Mexico's cattle population during the foot-mouth quarantine is reported to have increased and her meat packing and processing potential expanded. There is more home slaughtering done now than in years past. Contrary to advance expectations, Mexico's shipments of bovines on the hoof and on the hook to the U. S. do not fully add up. Arrivals here have been smaller than expected. Quality has not been up to par. The 400,000 cattle planned for shipment North this year may not materialize, border trade sources surmise. In some Mexican border states, quotas are far from filled, although animals earmarked for shipment have mostly moved out. This indicates the original figures will be revised downward when the last animal has been shipped out this year.

An encouraging note to the cattle man is the reduction in hog numbers. To him this means a stronger undertone in the cattle market and a tendency for consumers to turn to beef, which could become a habit. Moreover, since it will take at least a year for the pig population to increase substantially, a better outlook is in prospect for the beef producer for next year.

## WSMPA Aids in Beef Drive

Meetings scheduled by the Western States Meat Packers Association to help in the beef promotional campaign being carried on by the U. S. Department of Agriculture were held in Seattle and Portland this week. Meetings are scheduled for San Francisco April 7 and Oakland April 8. Others will be held in the Los Angeles area in the near future. A meeting was held in Salt Lake City April 1.

The purpose of the gatherings is to familiarize retailers and wholesalers, as well as packers, with the program and emphasize its importance.



GRAND DUCHESS frozen steaks are appearing in a new six-color package that features a true color photo of a steak serving. Maximum protection is given product. A white inner box of laminated paper waxed on both sides is enclosed in a paper wrapper also waxed inside and out and heat-sealed to insure against dehydration. Lengthy and successful merchandising tests were conducted in four midwest cities before the change was made generally.



# Fifth Conference on Industry Research



**K**EEN interest and good attendance marked the 1953 meat industry research conference, held at the University of Chicago on March 26 and 27. Technologists and operating men from meat packing companies, research workers from firms supplying the meat field, scientists from universities and government agencies and others interested in research on meat and by-products were among those attending the two-day conference.

The 1953 meeting was the fifth held by the Council on Research of the American Meat Institute.

Papers were presented on a number of problems of interest to the meat packing and allied industries.

**APPLICATION OF ASCORBIC ACID IN MEAT CURING** by C. M. Hollenbeck and Rosmarie Monahan, Merck & Co., Inc.

The reaction of nitric oxide with myoglobin to form the cured meat color (nitroso-myoglobin) during the curing of meat depends upon the hydrolysis of added nitrites. The usual hydrolytic decomposition of nitrites liberates equimolar quantities of nitric oxide and nitrogen dioxide.

In the presence of ascorbic acid, the decomposition of nitrites results in formation of two moles of nitric oxide and little, if any, nitrogen dioxide. Since the nitric oxide is the desirable component of the reaction, the rate of formation of the nitroso-myoglobin is increased by the addition of small quantities of ascorbic acid in the curing process.

**ASCORBIC ACID AIDS CURED MEAT COLOR** by Maxwell C. Brockmann and Roy E. Morse, Kingan & Co.

In the curing of meat the development of a red color is the result of the action of nitric oxide on hemoglobin and myoglobin. The oxygenated forms of hemoglobin and myoglobin together with methemoglobin and metmyoglobin are, however, not directly susceptible to the action of nitric oxide. As a consequence the development rate, intensity and stability of the red color are subject to wide variations during curing.

By influencing the course of the reaction by which nitric oxide is formed from sodium nitrite, and by direct action on certain derivatives of hemoglobin and myoglobin, ascorbic acid eliminates some of the side reactions

which adversely effect color development. This concept is supported by the observation that a small amount of ascorbic acid enhances the rate and extent of color development in wieners prepared under commercial conditions.

**THE EFFECT OF ANTIBIOTICS ON PORK CARCASS QUALITY** by R. W. Bray, University of Wisconsin.

The effect of antibiotics on pork carcass quality has not been clearly defined. A number of research groups have studied the subject with varying results as regards carcass characteristics, involving for the most part ratio of lean to fat, dressing percentage, length of carcass, and quantitative measures of some of the B-vitamins.

Conclusions are difficult to make since the work is limited and somewhat conflicting, possibly due to the many variables existing among the experimental designs, such as type, breed of hog, protein level in the ration, length of period of supplementation with antibiotic, and amount of antibiotic in the ration. However, the results are challenging and should stimulate more research on this problem if we are to answer the many questions now in the minds of those interested in the meat industry.

**TRICHINOSIS-OCCURRENCE, SIGNIFICANCE AND CONTROL** by Benjamin Schwartz, U. S. Department of Agriculture.

Although trichinosis is one of the most serious of the parasitic diseases, the light infections with the causative organisms, *Trichinella spiralis*, that are usually encountered, are not known to have been associated with the symptoms of the disease. Much of the existing confusion regarding the prevalence of trichinosis in man is due to inadequate differentiation between trichinosis as a clinical entity and the occurrence of relatively small numbers of trichinae without demonstrable symptoms. Analysis of the available morbidity data does not support the view that the disease has reached very significant proportions in the United States.

At present trichinae occur in a little over 1/2 per cent of our farm-raised hogs, in exceedingly small numbers for the most part—so small, in fact, they are not readily discoverable by microscopic inspection. Moreover, our Corn Belt hogs today have an incidence which is about 33 per cent lower than that of

15 years ago. The extent of infection of garbage-fed hogs, on the other hand, is as high today as, or even higher than, 15 years ago, and the degree of infection is still so pronounced that about half of those parasitized, or 5 per cent of those examined, were discovered by direct microscopic inspection.

The high incidence of trichinae in man apparently results from eating lightly-infected pork, whereas clinical trichinosis evidently results from eating pork that is heavily infected, which means garbage-fed pork that was insufficiently cooked or otherwise inadequately processed to destroy the trichinae that were in it. Cooking of all garbage intended as hog feed will go a long way in reducing human clinical trichinosis. Insistence on well-cooked pork at all times certainly will curtail the high incidence of trichinae in man.

**OPERATIONS RESEARCH AS APPLIED TO THE PROBLEMS OF INDUSTRY** by John B. Lathrop, Arthur D. Little, Inc.

Operations research, the application of the methods of scientific research to provide tools for executive decision in problems of management far removed from the laboratory, has recently made rapid strides. Decisions concerning scheduling of production, budgeting and allocation of sales promotion and advertising, and selection from among alternative demands for capital expenditure, have been aided by the work of operations research teams. Nevertheless, the number of companies in which its principles, methods, and potential uses are understood are quite small.

The speaker outlined how operations research began, what it is, and how it works. He gave examples of the application of operations research to problems of scheduling production, evaluating new developments, planning machine runs, and allocating advertising effort among products.

**Food Technologists Meeting**

The thirteenth annual meeting of the Institute of Food Technologists will be held June 21 through 25 at the Hotel Statler in Boston. Among subjects to be discussed will be preparation of foods for America's increasing number of elderly people; chemicals in foods; food packaging, and food canning and processing.

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HOLLENBACH**

**lineup of  
Summer Sausage**



Round out your present line and give it the sales punch needed to capture the **big profits** in the highly competitive sausage market . . . with fast-selling, always popular **314**

- THUERINGER CERVELAT
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Hollenbach does not sell retail so you will not be competing with Hollenbach . . . you will be cashing in on the Hollenbach appeal and reputation of over 70 years in the making!

In addition to the above listed money-makers, the 314 line includes the following sales-getters: Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

CHAS. HOLLENBACH, INC., is the oldest and largest exclusive manufacturer of dry sausage in the country . . . company founded in 1881 . . . originators of famous Thueringer Cervelat . . . home of famed "314".

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## State Compensation Payments on Increase

Benefit rates of state unemployment compensation have been increased this year by laws enacted in Colorado, Montana, New Mexico, North Dakota, South Dakota and West Virginia.

Colorado: The new law raises weekly benefits to \$28 and provides for a moratorium on employers' payments into the reserve fund, effecting a savings to employers.

Montana: Weekly unemployment compensation benefits were increased to \$23.

North Dakota: Benefits were raised to \$26 and the schedule of employer contributions was revised to descend as the size of the state unemployment division trust fund increases. Other amendments provide for an increase in the time limit for appeals to 12 days, and exempt the employer's account from being charged for benefits resulting through no fault of the employer.

South Dakota: Employment compensation benefits were increased to a maximum of \$25 a week.

New Mexico: Both branches of the legislature approved a measure to raise unemployment compensation benefits and change time periods.

West Virginia: A bill was enacted increasing weekly benefits to \$30 and extending the benefit period to 24 weeks.

The situation in states in which bills have not yet been enacted, but which are considering legislation, is as follows.

California: Governor Warren has called for a re-examination of the law to determine whether the fund should be diminished in times of full employment. He also proposed that coverage be extended to domestic workers, employees of non-profit, religious and charitable organizations and some farm workers.

Connecticut: Governor Lodge has advocated increasing benefits to \$30.

Delaware: Proposed legislation would increase weekly benefits to \$30.

Illinois: One pending bill would make the unemployment compensation act applicable to any employing unit which has one or more employees.

Iowa: Pending bills would raise to \$34 and \$225 the maximum weekly and quarterly payments, respectively, and would allow the payment of \$3 weekly to dependents of workers when they collect unemployment compensation.

Kansas: Governor Arn has suggested legislation increasing compensation benefits and reducing employers' payroll taxes.

Maine: Pending bills would extend coverage to employers of four or more persons and would give an additional \$3 weekly compensation for dependents under 16.

Maryland: A proposal has been introduced calling for an increase of benefits to \$30.

Massachusetts: Governor Herter has recommended revision of the law to permit the re-establishment of merit rating

in payments of taxes sooner than is now possible. A number of bills would increase the weekly compensation to \$35 and the duration to 30 weeks.

Michigan: Governor Williams has indicated no objection to establishment of a merit rating system on contributions. He has urged the enactment of legislation to increase benefit payments and their duration. Unemployment tax contribution savings are also being considered.

Minnesota: Governor Anderson urged upward adjustment in benefits.

Nebraska: Proposed legislation would increase minimum benefits to \$10 a week and maximum benefits to \$26.

Nevada: Pending legislation would raise weekly benefits to \$30 for a single person and \$50 for a person with dependents.

New Hampshire: Proposed legislation would increase benefits to \$30 weekly and increase payroll contribution to 2.2 per cent.

New Jersey: Governor Driscoll has recommended broadening the law to include employers of four or more. Organized labor groups are seeking increased benefits.

New York: The legislature has no plans for major changes in the law this year.

North Carolina: A pending bill would reduce payroll taxes. A new method of figuring tax rates, based on the ratio of the fund balance to total taxable payroll, is being studied.

Ohio: Governor Lausche asked for a review of benefits rates to determine advisability of increased payments.

Oregon: Proposed legislation would increase benefits to \$35 weekly.

Pennsylvania: A pending bill would boost benefits to \$35 a week.

Rhode Island: Pending bills would bring state and municipal employees under coverage. A bill to set up a new merit rating system and tighten administration of the unemployment compensation law may be introduced.

Vermont: Under one bill would redefine an employer or employing unit controlled by the same interests to come under unemployment compensation. This would prevent splitting businesses to avoid the law.

Washington: Governor Langlie has called a special session to discuss a number of issues, one of which is to bring the state employment security act into conformity with federal laws.

Wisconsin: Proposed legislation would increase minimum and maximum weekly benefits to \$10 and \$33, would permit additional time to file appeals and would prohibit subpoena of records in a case in which the state industrial commission is not a party.

States that did not enact major changes in unemployment compensation laws, but where such proposals have been considered, include Arkansas, Georgia, Idaho, Indiana, Utah and Wyoming.

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# PLANT OPERATIONS

IDEAS FOR OPERATING MEN

## Splashless, Safer Hog Dropping Performed With New Lowering Device



Superintendent C. Brezzi, above, operates brake that controls lowering unit, right.

In smaller plants, where the hog scalding tub is relatively small and working space around the tub is sometimes limited, the operation of dropping hogs into the tub causes certain problems. The worker who drops the hogs is sometimes splashed with scalding water. In other cases loss of water and detergent causes sloppy working conditions.

In the slaughtering plant operated by Naylor's Market of Soledad, Cal., this problem was solved by the construction of a controllable gravity lowering device. A pair of vertical tracks were installed from floor to ceiling at the edge of the scalding tub. Running up and down on these tracks is a unit fabricated from standard steel shapes, which carries a stub rail.

At its fully elevated position this stub rail aligns exactly with the hog bleeding rail. Wire cables run over pulleys to a cable reel controlled by a friction brake, and back over pulleys with a counter weight attached to the other end of the cable. The counter weight keeps the elevator unit at high position under all unloaded conditions.

After hogs are bled on the rail and



are ready to be dropped, the shackle hook is moved along the regular bleeding rail until it hangs from the stub rail attached to the elevator unit. The weight of the hog is then sufficient to make the elevator unit decline. The speed of lowering is controlled by a hand brake attached to the cable reel and lowering can be as fast or slow as desired. The hogs drop smoothly and without splashing. Several hogs can be lowered at one time if desired.

After the hog is in the tub it's a simple matter to unhook the shackling chain from the leg of the animal and permit the elevator unit to rise due to the action of the counter weight.

It requires 150 lbs. of suspended weight to make the unit descend. The elevator will carry up to 1000 lbs.

The original lowering device idea was created by Frank Liwni, a local engineer.

cleaned of all ash, soot and dirt and the unit covered with a coat of non-evaporative oil which should be periodically renewed.

Once the boiler has been cleaned, a little unslaked lime, placed in the unit, will keep it free of moisture. If the air is quite moist to begin with, the lime should be replaced at intervals. Sometimes, under severe conditions, fire pots are placed in the idle boiler to help dissipate moisture.

## Ship Frozen Lamb From Australia in Plastic Bags

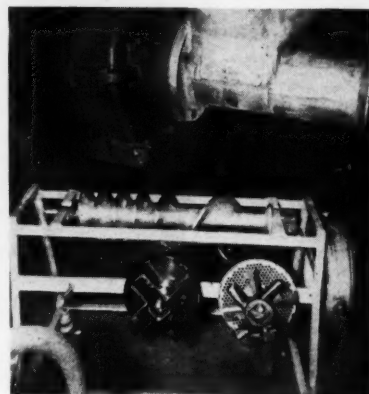
An experimental shipment of 98 frozen lamb carcasses from Melbourne, Australia, arrived in perfect condition with no signs of dehydration, fat discoloration or freezer burn, according to the consignee, Tupman Thurlow Co., Inc., New York, N.Y.

For protection the carcasses were packaged in specially designed Cry-O-Rap plastic bags which were shrunk skin tight around the product by the Cryovac process developed by Dewey and Almy Chemical Co., Cambridge, Mass.

## Storage Rack Prevents Grinder Parts Damage

Damage to augers, knives, and other parts of meat grinders during the daily assembling and disassembling necessitated by cleaning can be excessively high. Dropping can cause misalignment or other harm, permanently disabling expensive pieces. Forceful contact may chip or dull knife blades. Other parts can be similarly affected.

The specially constructed wheeled rack, pictured here, saves many steps as well as practically eliminating down



time due to damaged parts. By providing a suitable and convenient storage space, maintenance is cut to a minimum.

Construction is of galvanized 1-in. iron and 1/4-in. by 2-in. flat metal stock with appropriate built in brackets. Upon completion the frame is hot dip galvanized. Flexibility of conveyance is assured by 3-in. ball bearing rubber treaded swivel castors. The above photograph was taken at the G. B. Nissen & Son Packing Co., Inc., Webster City, Iowa.

## Don't Let Rust Ruin Standby Steam Boilers

Idle or standby boilers are a push-over for rust. If the tubing and shell are not thoroughly cleaned, the combination of soot and moisture will literally eat through the metal.

If a boiler is "down" for a prolonged time, its tubing should be drained of all water to prevent pitting and scab formation. The entire interior should be

## Georgia Garbage Cooking Law

The Georgia commissioner of agriculture reminded swine raisers in the state as well as livestock dealers that they must apply for licenses to feed garbage or operate a rendering plant under provisions of a "cooked garbage" law passed by the last session of the General Assembly.



## Develop Colored Plastic Coating for Pipe Lines

A new plastic coating for use as both protection and color identification on insulated refrigerant, cold water, steam and other lines and insulated equipment



has been developed by the Armstrong Cork Company.

Called Insulcolor, the finish is a tough plastic coating that can be either brushed or sprayed on.

It is said to withstand temperatures to 160° F. without cracking, shrinking, or crazing. It may be used over heat insulations, cork pipe covering and lagging, and also as a finish over cork-insulated air conditioning ducts.

Insulcolor is available in white and six colors—light and dark green, light and dark blue, yellow and buff. The tough finish is said to furnish high resistance to bumping and abrasion. It has high water resisting properties which make it suitable for either inside or outside applications. No inflammable solvents are used so it's safe to use on the job. When dry, it is classified as fire-retardant. It is also odorless. Dust, dirt, grease, oil and soot can be readily washed off.

The name "Brahman" given to the humped Indian cattle originated in the United States. Countries south of the border call them Zebus. However, neither of these terms is used in India.

## MID Directory Changes

The following directory changes were announced by the Bureau of Animal Industry, USDA, on March 2:

**Meat Inspection Granted:** Safeway Stores, Inc., Argentine blvd. and South 14th st., Kansas City 5, Kans.; Silver State Distributors, 3810 Pecos st., Denver 11, Colo.; Midstate Packing Co., Inc., Goldendale Highway; mail, P.O. Box 32, Toppenish, Wash., and Lombardi Bros. Wholesale Meats, 1926-28 Elk Place, Denver 11, Colo.

**Meat Inspection Withdrawn:** Health Food Products Co., Inc., 1717 W. Magazine st., Louisville 3, Ky.

**Change in Name of Official Establishment:** Shonyos', Inc., Hill st., Lyndonville, Vt., instead of L. D. & H. G. Shonyo, Inc.; Roman Products Corp., Huyler st., South Hackensack, N. J., instead of Roman Ravioli, Inc.

**Change in Location of Official Establishment:** New England Provision Co., Inc., 960 Massachusetts ave., Boston 18, instead of 23-33 Fulton st., Boston 13; Columbia Packing Co., 155 Southampton st., Boston 18, Mass., instead of 155 Blackstone st., Boston 13.

## Kingan Looks to Future

Faster processing of the present day makes changes in company policies imperative, T. R. L. Sinclair, executive vice president of Kingan & Co., recently told a group of Indianapolis newsmen. Fewer central slaughtering houses and more packaging-processing plants in strategic locations may be one development, Sinclair pointed out. Kingan will push its plant at Orangeburg, Ga., toward a greater share of the southern market and may establish a new plant in northern Texas. The Richmond plant will be modernized to serve the large metropolitan areas of the central east coast.

## Colorado Legislation

Governor Thornton has signed into Colorado law a bill requiring that any food product shipped into the state under a marketing agreement must meet the same minimum standards as Colorado products.



Here's  
the  
man  
who...

# MEETS

Packers pack nearly every cut in HPS meat wraps, for transit or storage.

In rolls or sheets, HPS papers continue doing a swell job of keeping more and more meat in better and better condition.

# MEAT'S

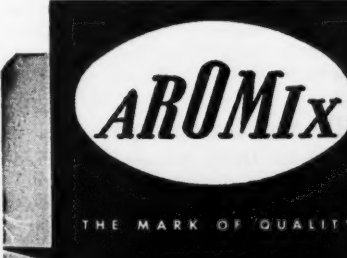
Oiled, waxed, wet strength, laminated ... HPS Packers Papers meet the quality "musts" of meat men who want to be sure meat travels and arrives in best condition. If yours is the usual or the unusual protective wrapping problem, we can help you solve it.

# MUSTS

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**The finest seasonings  
and specialties  
for discriminating  
packers.**

# MERCHANDISING

## TRENDS AND IDEAS



### Packaged Bacon Ends and Pieces Bring Good Price

From a slow moving low priced item to a fast moving profitably priced specialty is the story of sliced bacon ends and pieces merchandised in Marathon Corporation's new Wallet-Pak package.

The package provides the features necessary to a selling unit. It is attractively and colorfully printed. It displays the product—through a window. It is priced and it tells the consumer what the product is used for and how to use it. On the window side it is clearly stated that the bacon is for flavoring and seasoning.

On the back, recipe suggestions tell ways to use the bacon ends in waffles, potato salad, vegetable sauce, scrambled eggs and sandwiches.

Bacon ends and pieces are normally difficult items to move. They are frequently accumulated in a shapeless mass, sometimes tanked and at times sold in bulk in low price markets. In terms of bacon volume, the ends constitute about 2 per cent of a slab. A firm which processes 40,000 lbs. of bacon a week would have about 800 lbs. of ends on hand. A spread of several cents over the cost of packaging makes self-service sales of bacon ends a profitable specialty.

It is said that the bacon ends enjoy a rapid retail turnover and are generally in short supply in packaged form. Marathon's Wallet-Pak is made of grease-resistant paperboard. It is easy to pack and locks firmly.



THREE NEW CANNED "meat and gravy" items have been added to the Armour and Company line of Pantry-Shelf Meals. They are meat balls in gravy, in a 16-oz. tin (not shown), and gravy and sliced beef and gravy and sliced pork, both in 20-oz. tins. The products are completely cooked, and are ready to serve after heating. The new items join a line of more than 25 different Pantry-Shelf Meals for which Armour is planning a "Triple Savings Festival" in April featuring the "Save Time, Save Work and Save Money" advantages of canned meats.

### Packaging Story on Film

The development of packaging from early American days to the present is depicted by Continental Can Company in a 15-minute color film, "The Story of Packaging."

From the opening sequence showing the Mayflower landing at Plymouth Rock, the film, in colorful animation, carries the audience through three centuries of industrial progress. All types of packaging in the growth of our mass distribution system are portrayed from the original cracker barrel to the streamlined, colorful and sanitary packages of today.

### Use Personal Check Idea To Promote Baby Meats

Swift & Company, Chicago, has hit on a novel ideal for promoting its meats for babies during National Baby Week, April 25 through May 2. Mothers around the nation will be asked to print the price paid for their baby's first



can of Swift's baby meat on the back of the label and send it to Don McNeill of the famous radio Breakfast Club.

In return, McNeill will forward them his personal check for the amount of the meat plus postage. To support McNeill's radio offer to "buy your baby's first can of meat," Swift will further promote baby meat with four-color window and shelf posters and ad mats furnished to dealers, and through ads in national publications.

In terms of shelf space occupied, meats for babies return more dollars and cents than other baby foods, according to Swift.

### Billboard Campaign

Excelsior Quick Frosted Meat Products, Inc., has started an extensive billboard advertising campaign in the New York Metropolitan area for its quick frozen meat products—Excelsior Buttered Beef Steaks, Cheeseburgers, Beef Sandwich Steaks and Veal Cutlets.

*Livestock should not be fed corn husks, leaves, or stalks that have been treated with DDT.*

# KOLD-HOLD truck refrigeration WILL PAY FOR ITSELF!

How would you like to finish an entire season without loss from spoilage? Every time you incur a spoilage loss you are taking a trimming . . . you're scraping profits into the garbage pail.

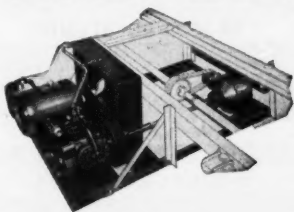
Actually you're paying for Kold-Hold truck refrigeration now . . . why not enjoy its advantages? You not only save spoilage losses, but your trucks can make longer hauls. They can carry a full day's load to save time and manhours and make trips more profitable. Full flavor is retained so that you assure complete customer satisfaction. These benefits mean that dependable Kold-Hold truck refrigeration will pay for itself.

For example, one user writes: "We have had great success with Kold-Hold Plates in our sausage trucks.

Our operating cost has decreased and our spoilage is negligible. We intend to convert to Kold-Hold Plates as fast as possible.

When the weather is stacked against you, don't gamble. Don't invest in half satisfaction. Be sure you specify Kold-Hold dependable truck refrigeration that maintains pre-determined low temperatures and keeps truck bodies clean, dry and sweet smelling even on the hottest days.

## KOLD-HOLD can answer any refrigeration problem!

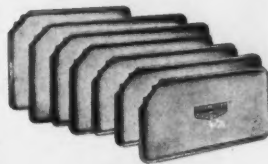


KOLD-TRUX

Which do you prefer . . . Mobile or Hold-Over truck refrigeration? Kold-Hold can give you either or a combination of both.

When your weather worries start, pick out the routes with the biggest refrigeration problems and call on Kold-Hold to give you a satisfactory solution. They will give you the right combination for your needs from such highsides as the Kold-Trux Mobile Unit, a mounted compressor, or make-and-break assemblies, coupled to such lowsides as Kold-Hold Hold-Over Plates, Thin Plates, Serpentine Quick-Action Plates, or Blowers.

Why not give us the details of your problems and let our engineers find the most efficient solution for you. Write today for details.



HOLD-OVER PLATES



*Tell us your truck refrigeration problems and send now for complete data and literature.*

# KOLD-HOLD



## Canadian Meat Consumption Per Capita Has Risen

The Canadian Bureau of Statistics estimates that the per capita consumption of meats rose to 128.2 lbs. in 1952 from 118.3 lbs. in the years 1935-39. Beef took second place to pork in 1952 with the average consumption of pork at 62.2 lbs. and beef at 44.8. Canned meat consumption increased to 7.2 lbs. from 1.9. Consumption of veal, lamb, mutton and offal also fell.

Estimated output of meats and edible offal slaughtered in 1952 was 2,058,511,000 lbs. compared with the 1935-39 average of 1,481,478,000 lbs. Production of beef, pork and offals rose while that of mutton and lamb and veal fell. The volume of exports has fallen steadily since the war years with 1952 being nearly 47 per cent below the 1935-39 average of 193,436,000 lbs. The decline occurred in pork exports whereas beef, veal and canned meats exports rose during the year.

## Inspection Fee Ruling

Columbus, O., slaughtering and packinghouses will receive reimbursement for inspection fees collected by the city health department under a ruling of the Second District Court of Appeals. The court ruled that the board of health cannot charge a fee for meat inspection.

## Property Tax Irks Packers

Several representatives of Wisconsin meat packers, including W. W. McCallum, vice president of Oscar Mayer & Co., appeared before a legislature committee recently to urge exemption of livestock and meat inventories from the personal property tax. It was pointed out that meat packers are unduly penalized by the May 1 assessment of the personal property tax since on that date they are carrying stocks accumulated for distribution during seasons when meat supplies are smaller.

The committee was holding hearings on a bill under which, in lieu of the personal property tax on meat and livestock, the packer killing more than 100,000 livestock per year would pay an occupational per head tax on his slaughter volume.

## Georgia Firm Sues Florida on Pork Ban

The Sunnyland Packing Co., Thomasville, Ga., filed suit recently seeking to enjoin enforcement of Florida's ban on importation of pork products from Georgia because of an outbreak of vesicular exanthema. The suit declared the ban illegal and unconstitutional.

*The United Kingdom and Sweden have entered into a fats and oils barter agreement for this year.*

## Report on Work Hazards For Employees Under 18

In "Report No. 10, Occupational Hazards to Young Workers, Slaughtering, Meat-Packing and Rendering," the Department of Labor sets forth the various departments in the meat industry and the specific tasks in these departments in which people below the age of 18 may not be employed. The work so listed is considered to be too hazardous for the young and inexperienced worker.

With the exclusion of messenger work, the order, issued under the Fair Labor Standards Act, declares the whole killing, cutting and rendering departments, both edible and inedible, the carcass coolers, the sausage manufacturing rooms, all boning operations, all carcass lugging and the operation of virtually any power driven machine used in the meat packing industry, as being unsafe for workers under 18.

## State Clean Steam Bill

A bill to speed up the state's stream pollution abatement program has been introduced in the North Carolina legislature. The measure would permit the state stream sanitation committee to curb existing sources of pollution. Under the present law the committee can issue orders and hold public hearing only after the classification of the streams has been completed.



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SPECO alone gives you all of these advantages in its famed Triumph plates: 1—correct design; 2—clean, cool cuts; 3—long, trouble-free performance; 4—precision manufacture; 5—Plus 5-year guarantee in writing. Write for catalog and plate ordering guide—FREE!

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## Materials Handling Show To Attract 25,000 in Philadelphia May 18-22

The materials handling industry will assemble more than 3,000 experts on every phase of handling to answer visitors' questions during the five-day run of the National Materials Handling Exposition at Convention Hall, Philadelphia, May 18-22.

An additional group of 42 experts, drawn from companies which use handling equipment, will lead three days of discussions at a conference conducted by the American Material Handling Society.

This huge assemblage of expert talent is expected to provide about one expert for each eight visitors. Some 25,000 visitors from 40 countries are expected to attend the show which will be the largest industrial exposition to be held anywhere during 1953.

The science of materials handling deals with mechanical, rather than manual, handling of materials through the process of manufacture and shipping. Materials handling is said to be the greatest cost reduction factor available today to industry.

Three hundred companies will exhibit. Machines valued at more than \$10,000,000 will be shown in operation. Subjects to be discussed at the conference are: "Handling in Process," "Warehousing and Shipping," "Packaging for Improved Handling," "Bulk Handling," "Requirements for Organization, Study and Analysis."

The show will be open to business executives but the general public will not be admitted. Advance registration cards, as well as hotel and conference information may be obtained from Clapp & Poliak, Inc., 341 Madison Ave., New York 17, N. Y.

## Nebraska Pushes Drive On Vesicular Exanthema

Dr. J. L. George, state veterinarian, called for 100 per cent obedience of the law banning the feeding of raw garbage to hogs in Nebraska. He pointed out that feeding cooked garbage helps control not only VE but hog cholera, hoof-and-mouth disease and trichinosis. A garbage questionnaire for use by livestock inspectors in their work is being drawn up.

## Expect Passage of Garbage Cooking Law in New York

Both houses of the New York State legislature have passed a bill providing for the cooking of garbage fed to hogs. Governor Dewey is expected to sign the measure.

## Wisconsin Sausage Bill

The Wisconsin state senate passed a bill last week to permit the sale of sausage which contains a maximum of 3½ per cent nonfat dry milk solids and not more than 10 per cent water.

# With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No-Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

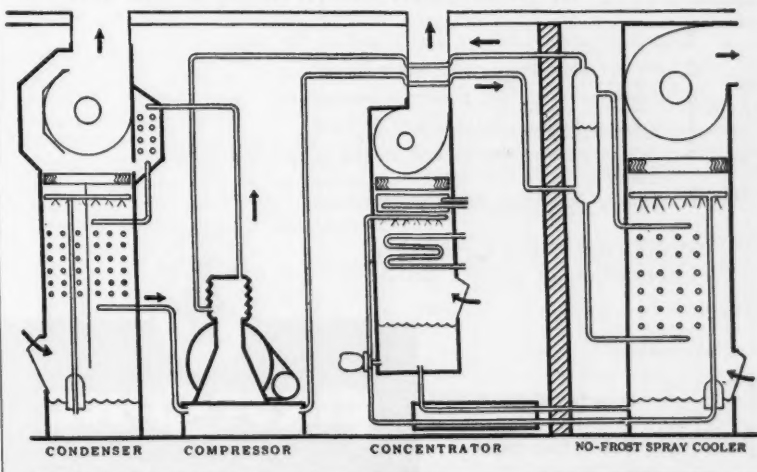
Now, a NEW design No-Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

For complete information write to the Niagara Blower Company, Dept. NP 405 Lexington Avenue, New York 17, New York.



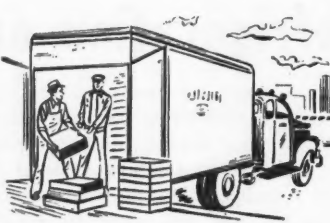
A simple method, easily maintained. Saves a third of your refrigeration cost. Ask for Niagara Bulletins 118 and 119.

# Seasolin Protects Your Products' Color, Freshness and Flavor

... right up to the consumer's table!



What sausage maker could ask for a fresher, plumper, richer-colored product—right out of the smokehouse! But the smokehouse is only the beginning . . .



Bacteria will be at work destroying sausage color, flavor and freshness, before this truckload of meat products has traveled five miles.



That smokehouse freshness, flavor and color will begin to fade as soon as the dealer puts these sausages on his shelves. The bacteria are still hard at work!



The bacteria count in the sausage Mrs. Jones takes home is still increasing steadily, especially while out of refrigeration.



SEASOLIN restrains this color-destroying bacteria's growth. It protects and preserves your products' color, freshness and flavor right up to serving time.

SEASOLIN, the new non-chemical color and freshness retainer, is approved for use in Federally inspected establishments. No change in your formula necessary.

## SEASOLIN improves meat products six ways:

1. preserves color longer, inside and on the cut
2. preserves freshness and flavor longer
3. increases shelf life, preserves appearance
4. reduces spoilage, returns and re-work
5. aids in quicker drying and curing of dry and semi-dry products
6. reduces shrinkage, holds plumpness

Write Dept. ND-4 for further information or sample drum.

We also make:

**TIETOLIN**, the perfect albumin binder.

**FLAVOLIN**, M. S. G. flavor booster.

Complete line of seasonings and spices.



**FIRST SPICE**

*Mixing Company, Inc.*

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98 TYCOS DR., TORONTO, CANADA • RUssell 1-0751



### Dr. A. F. Eckert Assumes New Meat Inspection Duties

Dr. Arthur F. Eckert succeeded the late Dr. A. J. Wahn as inspector in charge of Meat Inspection at San Francisco, Cal. He assumed his new duties on March 25. Dr. Wahn died recently at the age of 61.



DR. A. F. ECKERT

Dr. Eckert is transferring from the position of assistant inspector of Meat Inspection in New York City. He previously served as inspector in Miami, Okla., Topeka, Kan., Omaha, Neb., and Chicago. He was superintendent of the Illinois Meat Co. in Chicago from 1943 to 1948.

### The Beason Boneless Beef Co. Buys McMahon Packing Plant

In its expansion program, the Boneless Beef Co., Inc., Toledo, O., recently bought the McMahon Packing Co. The new plant's output will include a line of manufactured lunch meats, sausage and smoked meats. A complete slaughtering operation is planned. Another feature will be a processing department for frozen specialty items.

Officers of the firm are Max S. Jaffe, president; Charles Lupica, vice president, and Isidore Blumenschwerg, secretary treasurer.

### Fast Growing Missouri Firm Expands Facilities

The Barton County Packing Co., Lamar, Mo., incorporated last fall, has announced that rapid growth has necessitated construction of an additional concrete building. A meat cooler which will double present cooler capacity and a 1000-ft. main to insure enough water pressure for fire protection are being constructed. Floyd Boles, manager, estimated that peak business will see the plant slaughtering twice the number of cattle and three or four times the number of hogs handled at present capacity. Boles operated his own plant from 1949 until the incorporation. J. E. Dale, who has had many years experience as a butcher, is assistant manager. P. L. Clark is salesman for the firm, which employs seven men.

### Lexier to Aid MSA Meat Production Program in Turkey

William Lexier, for many years associated with the meat industry with



WM. LEXIER

Swift, Armour and Home Packing Co., and most recently with the Braun Bros. Packing Co. of Troy, Ohio, can be reached in the future care of Et Ve Balik Kurumu, Selanik Caddesi, No. 78, Ankara, Turkey. He will aid in setting up production at the four meat packing plants being built in Turkey under a program assisted by the Mutual Security Agency. According to Lexier the plant at Erzurum is ready to start operations and will be used as a training center for the instruction of Turkish personnel who will later man the other establishments at Koya, Istanbul and Ankara.

### PERSONALITIES and Events OF THE WEEK

►The Seventh Regional Area of the National Renderers Association will hold its annual convention in St. Louis at the Chase Hotel, September 21 and 22.

►Meat firms occupying state-seized buildings in the path of the Boston Central Artery, now being constructed, were given another five months to find new quarters under a bill approved by the House of Representatives. The firms involved must pay the state rent from the time the Commonwealth took possession until they vacate.

►Frank G. Fitz-Roy of the Omaha District office of the Packers and Stockyards division since 1946 and formerly supervisor of the Los Angeles district, is now New York City district supervisor of this division.

►Stark & Wetzel, Inc., Indianapolis, Ind., celebrated its seventeenth anniversary with a Western theme week long promotion. The entire sales force was garbed a la Hopalong Cassidy and the employees were paid in silver dollars. Stark & Wetzel says its "new"

old-fashioned, dry sugar-cured bacon is marking up some hefty records. During the week full page advertisements in newspapers showed all their meat products.

►A government civil suit against the Excel Packing Co., Wichita, Kan., for overcharging was dismissed by Judge D. C. Hill. In April, 1952, the same judge dismissed criminal actions against officials of Excel and its eastern dealers, based on OPS charges that Excel shipped ungraded beef—or beef unmarked as to grade—to the dealers.

►Harry W. Burns, who was in charge of city beef sales for the Plankinton Packing Co., Milwaukee, Wis., died recently. Burns had been with the firm for almost 37 years.

►Eastern Meat Packers Association will hold its annual dinner at the Stork Club in New York on May 15, preceded by a cocktail period from 6 to 7:30. George Kern, chairman of the committee handling arrangements, reports that food and liquid refreshments will be of the high Billingsley quality. Transportation for members attending the dinner will be provided from the Statler Hotel to the Stork Club.

►Canada Packers Ltd., Moose Jaw, Sask., has announced plans to double the plant and basement area. The city's first evisceration equipment will be housed in the new plant.

►Frederick J. Ley, production superintendent of Louis Burk, Inc., Philadelphia, Pa., for 48 years, died recently at the age of 81. Ley retired in 1946.

►Leo Martay, owner, Martay Packing Co., Houston, Tex., announced that construction of a new plant would include a beef cooler, an air-conditioned meat fabricating room, and a sub-zero freezer. Other improvements include a wash room for cleaning and sterilizing meat handling equipment and a dressing room for employees. The project will be completed in 75 days.

►Gottlieb Zimmerly, owner, Zimmerly Brothers Meat Packing Co., Akron, O., died recently.

►Oscar Mayer & Co., Madison, Wis., was named one of the winners in the 1952 industrial safety contest sponsored by the Wisconsin council of safety.

►Lester M. Stone, general manager, Tobin Packing Co., Fort Dodge, Ia., spoke before the High Twelve club and told of the value of the Tobin plant to Fort Dodge and the surrounding community. He stated that seven-



## LET CUSTOM PUT PROFIT in SAUSAGE PRODUCTS



When you boost the sales of your sausage products and reduce labor costs at the same time—profits automatically multiply. Use Custom ingredients, and you can count on these results with every sausage product in your line.

It's an established fact that packers across the nation have used Custom seasonings, binders, and cures with outstanding success. For example, they have found that Custom Flavotex Seasoning Salt helps keep the color of fresh sausage and improves its flavor too, gives it more "eye-and-buy" appeal. It brings out hidden tastes and preserves a smooth balance of flavor that makes every customer a STEADY customer for you. Whatever Custom seasoning you use, you'll find that it has been carefully designed to bring out the flavor of ALL the meat, emphasizing just the flavors you want.

Custom Binders, too, play a vital role in giving your sausage a distinctive, sales-stimulating texture and appearance. By holding the natural juices in and making the sausage firmer and easier to cut, they assure a wonderful goodness that means repeat sales time after time.

For all-around perfection and economy, of course, you can't beat Custom's "one package" service. Now you can have your own combination of Custom Cure, Seasonings and Binder blended for you by Custom. Always uniform and easy-to-use, your Custom packaged cure eliminates weighing, mixing, and storing of spices in your plant. Just open the Custom Package, add it to your meat . . . and you have the finest and most uniform sausage you've ever made. It's as easy as that.

See Your Custom Field Man Today.

*Custom*

**Food Products, Inc.**

701-709 N. WESTERN AVE. CHICAGO 12, ILL.

ty per cent of the firm's outlay went to the farmers for raw product. Stone said the utilization of by-products lowered the cost of retail meats.

►Dr. F. H. Conover was appointed veterinary inspector of the city health department to fill the post created at the request of local packing firms for federal grading of meat. Inspection fees will be paid by the packing firms using the service and all animals will be inspected before and after slaughter. Meat from approved animals will receive a federal stamp and inspection reports will be filled with the health department. Dr. Conover was on the staff of the U. S. department of agriculture for a number of years, and is accredited by the division of animal industry.

►Oscar E. Birke, credit manager for the Hunter Packing Co., East St. Louis, Ill., died recently.

►Oscar Mayer & Co., Madison, Wis., announced the promotion of John F. Shepardson to supervisor of the slice-pak department and William S. Kelliher to foreman of the sausage smoking and cooking department.

►Francis M. Atwell, retired government meat inspector associated with the Houston Packing Co., Houston, Tex., for 33 years, died at the age of 73.

►Intercontinental Packers Ltd., Saskatoon, Sask., has completed a two story cold storage addition. Extensive changes within the plant are being made and five large smokehouse units, which will double production, will be installed shortly.

►C. D. Walton, formerly general sales manager for Armour and Company at Oklahoma City, Okla., died recently at his home in St. Joseph, Mo.

►The Tobin Packing Co., Albany, N. Y., through its Musical Clock Radio Program, has aided the Albany Sports Infantile Paralysis Fund to the extent of \$14,000.

►Delmar Dearborn, owner of the Dearborn Packing Co., Manhattan, Kan., suffered a severed artery when a sharp blade fell from a block but was not seriously injured. The accident occurred at the plant.

►William B. Walrath has been named advertising service manager for Oscar Mayer & Co., Madison, Wis.

►Hugh D. Conger, president, Dayton Union Stockyards, Dayton, O., died recently of a heart attack while vacationing in Florida.

►Dr. Arthur K. Merriman of Sullivan, Ill., was appointed superintendent of the division of live stock industry to succeed Dr. Roy A. Thompson. Merriman served the state previously from 1942 to 1949 as inspector and assistant superintendent of the division he now heads.

►William F. Colladay, retired executive of Geo. A. Hormel & Co., Austin, Minn., died recently in Los Angeles, where he had resided for some years.

## WSMPA Sets Dates for Four Regional Meetings

National dinner meetings for members of the WSMPA and other interested packers will be held at the Hotel Utah in Salt Lake City on April 7; at the Boise Hotel, Boise, Idaho, April 10; at the Adams Hotel, Phoenix, Ariz., April 14, and at the Glover Packing Co. in Roswell, N. M., April 17. L. Blaine Liljenquist will be present to report on important issues in Washington and to discuss the Association's activities.

►William R. English, one-time manager of the refining products division of the Cudahy Packing Co., and prominent in the cooking oils and shortening industry, died recently. He was 90 years old.

►M. C. Thompson, comptroller, Carstens Packing Co., Tacoma, Wash., has been elected to membership in the Controllers Institute.

►Sunset Packers, Inc., 10th & River sts., Phoenix, Ariz., has changed its name to Alpine Packers, Inc. Max Jungbauer, president, continues to head the concern and the operating personnel remains unchanged.

►Norman Dolnick, has resigned as publicity director of the United Packinghouse Workers of America and editor of the union's monthly publication.

►John H. Meyer, head of the John Meyer Packing Co., Cincinnati, O., until his retirement four years ago died recently at the age of 69.

►Swift & Company, Chicago, applied for a city building permit to erect a wholesale market in Albuquerque, N. M. The one story building will occupy 11,700 sq. ft. of floor space. Construction will start shortly.

►The McCook Rendering plant, McCook, Nebr., has been purchased by the Nebraska Rendering Corp., operated by Nate Romanoff, president; Harold Romanoff, vice president; and Wesley Kitchen, general manager. Kitchen said that the plant will be modernized and service improved and extended.

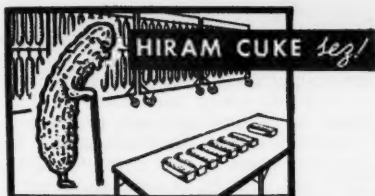
►Milton Platt has been appointed advertising and sales promotional manager of Bernard S. Pincus Co., Philadelphia, Pa.

►Clarence D. Walton, assistant general plant sales manager for all Armour and Company plants, died in St. Joseph, Mo. Walton had been associated with the company for 26 years.

►After 43 years of service with Armour and Company, Rochester, August H. Luedeman has retired as credit and office manager.

►Robert W. Baker, former assistant sales manager for Grand Duchess frozen steaks, has joined Stark, Wetzel & Co., Indianapolis, Ind. Baker will specialize in advertising and merchandising.





## GOLDSMITH'S DICED SWEET PICKLE

**gives your Loaves, Sausage  
and Specialty Products:**

- DISTINCTIVE APPEAL
- BETTER EYE APPEAL
- REAL SALES POTENTIAL
- WIDER PROFIT MARGIN

GOLDSMITH has long been recognized as specialists in serving the nation's packers and sausagemakers. GOLDSMITH's sales-winning SWEET PICKLE is diced and ready for instant use. Its natural, attractive green color gives Loaves, Sausage and Specialty Products an immediate appeal that wins new friends and influences profitable repeat business.

Give your products a distinctive taste appeal by simply adding GOLD-SMITH'S DICED SWEET PICKLES to your present working formulas.

HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

**Write today for free  
samples and quotations!**

**Goldsmith**  
PICKLE COMPANY

4941 S. Racine Ave., Chicago 9, Ill.

## Pest Control Main Topic at Arwell Sanitation Confab

The importance of sanitation was hammered home to a group of about 200 representatives of food preparation and processing firms who attended the Sanitation Seminar at the Sheraton hotel in Chicago last week. The seminar, the first of a series, was sponsored by Arwell, Inc., of Waukegan, Illinois, pest control specialists for 25 years.

Topics stressed strongly ranged from maintenance of ordinary cleanliness of premises to vermin control and eradication. William Fitzwater of the U. S. Fish and Wildlife Service, and William Walmsley of the American Institute of Baking, delved into methods of rodent control and eradication.

Fitzwater's talk was concerned primarily with the direct methods of control and eradication by trapping, gases and poisons. He recommended Red Squill and Warfarin, poisons as the most effective long-range methods of eradication, tending to favor the latter.

Walmsley concentrated his remarks on elimination of pest harborages and making buildings as rodent and insect proof as possible. He suggested blocking all holes and crevices in walls, removing debris and screening windows and doors securely to hold out rodents and insects. He pointed out that human beings are consuming more rodent and insect excreta each day than they realize.

In discussing the pros and cons of insecticides, Louis King, director of Sanitation for the American Institute of Baking, said that insecticides, etc., must be applied at the proper time otherwise some of the poison is bound to come in contact with food. The control preparations should be applied during a production break or during shut-down periods at night or over weekends.

Among insecticides, King recommended a mixture of DDT, Chlordane and Lindane. The food and drug act, he said, does not prohibit the use of DDT as an insecticide in food processing plants. A single policy of insecticide management must be established at plants where it is to be used. He cited three rules for its use:

1. Only one individual to be in charge of the insecticide—and the only one to handle it.
2. Have good equipment for applying it, including the applicator.
3. Keep equipment and insecticides under lock and key and properly labeled and identified.

### Madison Meat Tax Relief Bill

Madison and Cudahy, Wis., meat packers are supporting a bill that would take their stored meats off the personal property tax rolls. In lieu of the property tax on inventories of livestock, raw and processed meats and packinghouse supplies and materials, packers would pay a tax of 10¢ a head on cattle, 3¢ on hogs and 1½¢ on sheep and calves. Municipal spokesmen opposed the plan.



## How to save hours on tough cleaning jobs

No scraping, no brushing for these workers. They're cleaning this rotary smokehouse the easiest—and fastest—way, with the Oakite Steam-Detergent Gun.

They just twist the valve to clean and rinse. Gun hits carbonized grease with heat, force, powerful Oakite detergent—breaks up, floats off all soils, even from hard to reach areas. Lifts cleaning spray up to 12 feet above working level.

No pumps, motors, injectors needed—just rubber hose, solution container, 30 lbs. of steam—and you're ready to clean

**Conveyors**

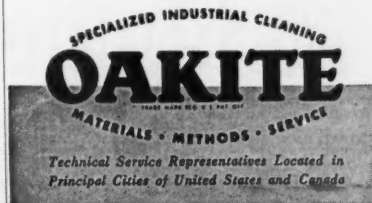
**Truck meat racks**

**Viscera tables**

**Killing room floors, walls,  
ceilings**

**Retorts, kettles, ovens**

Try it yourself. Ask your local Oakite Technical Service Representative, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.



# Decrease in Beef Production Offsets Increases in Meat From Other Species

A SIZEABLE decrease in the amount of beef turned out by inspected packers more than offset increases in production of other kinds of meats, as total output for the week ended March 28 dropped from the volume of the week before, the U. S. Department of Agriculture has disclosed. The USDA

hogs following the pattern of last year when kill of the species was more than that of the previous week. Lamb marketings and slaughter increased despite a recession in prices around some terminal markets.

Cattle slaughter, representing an 8 per cent decrease, settled to 281,000

with 95,000 slaughtered a year ago. Production of veal rose to 13,300,000 lbs. as against 12,200,000 lbs. the previous week and 9,400,000 lbs. last year.

Hog slaughter numbered 1,181,000 head for a small increase over the 1,159,000 reported the week before, but fell far short of the 1,403,000 kill a year ago. Output of pork amounted to 154,700,000 lbs. compared with 152,600,000 lbs. the previous week and 182,400,000 lbs. a year ago. Production of lard, however, dipped to 39,000,000 lbs. from 40,600,000 lbs. the week before and 51,200,000 lbs. last year.

Slaughter of sheep and lambs registered a considerable gain over the 268,000 butchered commercially the week before and the 223,000 a year ago. Production of the meat reached 13,900,000 lbs. against 13,100,000 lbs. the previous week and 11,200,000 lbs. last year.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 28, 1953, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
March 28, 1953...	281	155.7	130	13.3	1,181	154.7	284	13.9	338
March 21, 1953...	305	167.8	121	12.2	1,159	152.6	268	13.1	346
March 30, 1952...	221	122.5	95	9.4	1,403	182.4	223	11.2	325

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		Per 100 lbs.	Total mil.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
March 28, 1953...	1,000	554	180	102	234	131	104	49	14.1	39.6
March 21, 1953...	1,000	550	180	101	236	132	105	49	14.8	40.6
March 30, 1952...	998	554	175	99	237	130	105	50	15.4	61.2

estimated total meat production at 338,000,000 lbs., or 2 per cent less than 346,000,000 lbs. for the previous week, but 4 per cent more than the 325,000,000 lbs. produced a year ago during the corresponding March period.

The sharp drop in production of beef was greater than early marketings of cattle about the large trading centers had indicated. Slaughter of all other classes increased over the week before,

head from 305,000 the previous week, but numbered 27 per cent more than the 221,000-head kill of the same week last year. Output of beef dropped to 155,700,000 lbs. from 167,800,000 lbs. the preceding week, but was a good deal more than the 122,500,000 lbs. turned out a year ago.

With a 9,000 increase over the week before, calf slaughter reached 130,000 animals, and was compared further

## AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended March 28, dropped 5 per cent below stocks reported on March 14, according to the American Meat Institute. Total pork stocks at 418,900,000 lbs. compared with 439,900,000 lbs. on March 14. A year ago these holdings were reported at 630,800,000 lbs. and the comparable date, 1947-49 average at 445,200,000 lbs.

Total lard and rendered pork fats holdings amounted to 142,000,000 lbs. against 143,300,000 lbs. two weeks before and 123,000,000 lbs. a year ago. The two-year average was 144,200,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	Mar. 28 stocks as Percentages of Inventories on		
	Mar. 14 1953	Mar. 29 1952	1947-49 Av.
<b>BELLIES:</b>			
Cured, D. S. ....	112	61	56
Cured, S.P. & D.C. ....	103	74	62
Frozen-for-cure, regular. 88		75	Large
Frozen-for-cure, S.P. & D.C. ....	101	66	109
Total bellies ....	102	67	86
<b>HAMS:</b>			
Cured, S.P. regular ....	100	80	44
Cured, S.P. skinned ....	76	64	89
Frozen-for-cure, regular. 87		63	80
Frozen-for-cure, S.P. & D.C. ....	80	63	84
<b>PICNICS:</b>			
Cured, S.P. ....	100	94	114
Frozen-for-cure .... Small		84	178
Total picnics .... Small		87	151
<b>FAT BACKS:</b>			
D.S. CURED ....	101	105	83
<b>OTHER CURED AND FROZEN-FOR-CURE</b>			
Cured, D.S. ....	95	59	43
Cured, S.P. ....	98	63	50
Total cured ....	97	62	48
Frozen-for-cure, D.S. ....	93	50	67
Frozen-for-cure, S.P. ....	98	63	100
Total other ....	97	61	72
<b>BARRELED PORK</b>			
TOT. D.S. CURED	100	110	73
<b>ITEMS</b>			
TOT. FROZ. FOR D.S.	106	71	62
<b>CURE</b>			
TOT. S.P. & D.S. CURED. 89		68	210
TOT. S.P. & D.S. FROZ. 97		70	75
TOT. CURED & FROZEN-FOR-CURE 95		69	89
<b>FRESH FROZEN</b>			
Loins, shoulder butts and spareribs ....	98	52	132
All other ....	98	96	120
Total ....	97	58	127
<b>TOT. ALL PORK MEATS. 95</b>		66	94
<b>RENDERED PORK FATS. 90</b>		81	79
<b>LARD</b>			
	90	116	99

## HOGS LOSE PREVIOUS WEEK'S CUTTING GAINS

(Chicago costs and credits, first two days of week)

The decided improvement in hog cutting margins of a week ago was nipped before getting very far, as values declined to minus factors on all three weight classes the past week. Light hogs dipped back into the minus column after showing a positive ratio.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Value
Skinned hams ....	12.7	49.7	\$ 6.31	\$ 8.99	12.7	49.3	\$ 6.23	\$ 8.72	13.0	49.5	\$ 6.39	\$ 8.96		
Picnics ....	5.7	29.3	1.67	2.38	5.5	28.8	1.59	2.21	5.4	29.4	1.59	2.18		
Boston butts ....	4.3	39.0	1.68	2.39	4.1	40.0	1.65	2.31	4.1	40.0	1.64	2.28		
Loins (blade in)....	10.2	42.5	4.34	6.22	9.9	42.0	4.17	5.83	9.7	43.2	4.19	5.79		
<b>Lean cuts</b> ....			\$14.00	\$19.98			\$13.64	\$19.07			\$13.81	\$19.21		
Bellies, S. P. ....	11.1	36.3	4.03	5.77	9.6	38.0	3.65	5.13	4.0	32.5	1.30	1.79		
Bellies, D. S. ....					2.1	24.0	.50	.72	8.6	24.0	2.06	2.88		
Fat backs ....					3.2	8.5	.27	.38	4.6	9.4	.43	.60		
Plates and jowls ....	2.9	10.2	.30	.42	3.1	10.2	.31	.42	3.5	10.2	.37	.51		
Raw leaf ....	2.3	9.8	.23	.31	2.2	9.8	.22	.30	2.2	9.8	.22	.30		
P.S. lard, rend. wt. 13.9	9.2		1.28	1.83	12.4	9.2	1.14	1.59	10.4	9.2	.96	1.33		
<b>Fat cuts and lard</b> ....			\$ 5.84	\$ 8.33			\$ 6.00	\$ 8.54			\$ 5.34	\$ 7.41		
Spareribs ....	1.6	38.0	.61	.87	1.6	31.0	.50	.72	1.6	21.0	.34	.46		
Regular trimmings. 3.3	20.7		.68	.97	3.1	20.7	.64	.87	2.9	20.7	.60	.85		
Feet, tails, etc. ....	2.0	8.5	.17	.24	2.0	8.5	.17	.24	2.0	8.5	.17	.24		
Offal & misc. ....			.53	.80			.55	.79			.55	.78		
<b>TOTAL YIELD &amp; VALUE</b> ....	70.0		\$21.85	\$31.19	71.5		\$21.59	\$30.23	72.0		\$20.81	\$28.95		
<b>Cost of hogs</b> ....			\$20.95				\$20.95				\$20.92			
Condemnation loss ....			.10				.10				.10			
Handling and overhead ....			1.40				1.21				1.00			
<b>TOTAL COST PER CWT.</b> ....			\$22.48				\$22.29				\$22.11			
<b>TOTAL VALUE</b> ....			31.19				30.23				28.95			
Cutting margin ....			-\$ 0.63				-\$ 0.70				-\$ 1.30			
Margin last week ....			+.31				+.21				+.80			

# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Mar. 31, 1953
Prime, 600/800	38½ @ 39
Choice, 500/700	35½ @ 36
Choice, 700/800	35 @ 35½
Good, 700/800	33½
Commercial cows	27
Cn. & cut.	26 @ 26½
Bulls	29½ @ 30

## STEER BEEF CUTS\*

Prime:	
Hindquarter	50.0
Forequarter	29.0
Round	44.0 @ 46.0
Trimmed full loin	78.0 @ 82.0
Regular chuck	27.0 @ 30.0
Foreshank	15.0 @ 18.0
Brisket	21.0 @ 23.0
Rib	55.0 @ 56.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0

Choice:	
Hindquarter	43.0 @ 45.0
Forequarter	28.0 @ 29.0
Round	43.0 @ 45.0
Trimmed full loin	63.0 @ 66.0
Regular chuck	27.0 @ 30.0
Foreshank	15.0 @ 18.0
Brisket	21.0 @ 23.0
Rib	43.0 @ 45.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0

Good:	
Round	42.0 @ 44.0
Regular chuck	27.0 @ 29.0
Brisket	21.0 @ 23.0
Rib	38.0 @ 42.0
Loins	52.0 @ 56.0

## BEEF PRODUCTS

Tongues, No. 1	32 @ 34
Brains	7½
Hearts	14
Livers, selected	48 @ 49
Livers, regular	33 @ 34
Tripe, scalded	5½
Tripe, cooked	6½
Lips, scalded	6
Lips, unscalded	5
Lungs	4¾
Melts	4¾
Udders	4½

## BEEF HAM SETS

Knuckles	45 @ 46
Insides	43 @ 44
Outsides	45 @ 46

## FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	36 @ 37
Veal breads, under 12 oz.	67
12 oz. up	74 @ 76
Calf tongues, under 1½ lb.	26 @ 27
1½-2	32
Ox tails, under ¾ lb.	14.00
Over ¾ lb.	14.00

## WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	55 @ 60
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	58 @ 63½
Hams, skinned, 16/18 lbs., wrapped	54 @ 58½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56½ @ 64
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	48 @ 54
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	43 @ 47
Bacon, No. 1 sliced, 1-lb. open-faced layers	54 @ 62

## VEAL—SKIN OFF\*

Carcass

(L.C.I. prices)

Prime, 80/110	\$42.00 @ 45.00
Prime, 110/150	43.00 @ 46.00
Choice, 80/110	39.00 @ 42.00
Choice, 110/150	39.00 @ 42.00
Good, 50/80	30.00 @ 34.00
Good, 80/100	34.00 @ 38.00
Good, 110/150	34.00 @ 38.00
Commercial, all wts.	25.00 @ 29.00

## CARCASS LAMBS\*

(L.C.I. prices)

Prime, 30/50	\$43.00 @ 46.00
Choice, 30/50	43.00 @ 46.00
Choice, 50/60	40.00 @ 43.00
Good, all weights	37.00 @ 44.00

## CARCASS MUTTON\*

(L.C.I. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

## SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	20
Pork trim., guar. 60% lean, bbls.	23 @ 23½
Pork trim., 80% lean, bbls.	43½ @ 44
Pork trim., 95% lean, bbls.	50 @ 52
Pork cheek meat, trim., bbls.	33
Bull meat, bon'ls, bbls.	39
C.C. cow meat, bbls.	35 @ 35½
Beef trimmings, bbls.	27½
Bon'ls chucks, bbls.	39
Beef cheek meat, trim., bbls.	24 @ 24½
Beef head meat, bbls.	23
Shank meat, bbls.	39
Veal trim., bon'ls, bbls.	31 @ 32

## FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/14	50 @ 51
Hams, skinned, 14/16	50 @ 50½
Pork loins, regular 12/down, 100's	45 @ 73
Pork loin, boneless, 100's	71
Shoulders, skinned, bone-in, under 16 lbs., 100's	35
Picnics, 4/6 lbs., loose	30
Picnics, 6/8 lbs., loose	29½
Boston butts, 4/8 lbs.	42
Tenderloins, fresh, 10's	91 @ 92
Neck bones, bbls.	9 @ 10
Livers, bbls.	20
Brains, 10's	20
Ears, 30's	9
Snouts, lean-in, 100's	9
Feet, s.c., 30's	6½ @ 7

## SAUSAGE CASINGS

(L.C.I. prices)

(L.C.I. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1¾ in.	50 @ 65
Domestic rounds, over 1¾ in., 140 pack	85 @ 1.05
Export rounds, wide, over 1½ in.	1.30 @ 1.50
Export rounds, medium, 1½ @ 1¾ in.	90 @ 1.00
Export rounds, narrow, 1½ in. under	1.10 @ 1.40
No. 1 weasands, 24 in. up	12 @ 15
No. 1 weasands, 22 in. up	9 @ 12
No. 2 weasands, 24 in. up	8
Middles, sewing, 1½ @ 2 in.	90 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.10
Middles, select, extra, 2½ in. & up	2.50 @ 2.75
Beef bungs, export, No. 1	18 @ 23
Beef bungs, domestic	15 @ 17
Dried or aged bladders, per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8

Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 20 @ 32 mm.	4.00 @ 4.10
Medium, 32 @ 35 mm.	2.55 @ 2.85
Spec. med., 35 @ 38 mm.	1.45 @ 1.80
Export bungs, 34 in. cut	30 @ 33
Large prime bungs, 34 in. cut	20 @ 23
Medium prime bungs, 34 in. cut	14 @ 17
Small prime bungs	8 @ 11
Middles, per set, cnp. off.	50 @ 60

## DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	46 @ 50
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	85 @ 87
Genoa style Salami, ch.	93 @ 96
Pepperoni	76 @ 80

All your meats are  
**BANQUET-GRAND**  
when seasoned with pure  
**BANQUET BRAND!**



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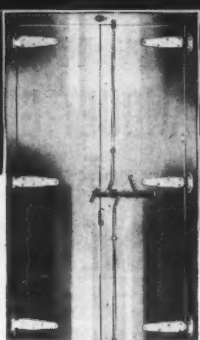
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**WORLD'S LARGEST SPICE AND EXTRACT HOUSE**

Baltimore 2, Maryland



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Heavy welded steel, with dependable fire-proof insulation. Shipped completely assembled, in frame of welded 3 x 3 x 1/4-in. angles. Durable ball-bearing hinges. Three-point sure-tight latch. Made to pass overhead track, or with sill for trucks. Standard finish machinery gray.

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## BALTIMORE SPICE COMPANY

Importers • Grinders • Manufacturers

12 S. FRONT STREET

BALTIMORE 2, MD.

## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	43	@46
Pork sausage, sheep cas...	50	@55
Frankfurters, sheep cas...	55	@63.7
Frankfurters, skinless...	43	@46
Bologna...	43	@46
Bologna, artificial cas...	41	@45
Smoked liver, hog bungs...	43	@49 1/2
New Eng. lunch, spec...	66	@69
Tongue and blood...	48	@51
Souse...	38	@38
Polish sausage, fresh...	50	@55
Polish sausage, smoked...	54	

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	36	40
Resifted	38	42
Chili powder	47	
Chili Pepper	47	
Cloves, Zanzibar	1.85	2.00
Ginger, Jam., unbl.	22	32
Ginger, African	20	26
Mace, fancy, Banda		
East Indies	1.35	
West Indies	1.31	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	48	
Paprika, Spanish	51	
Pepper, Cayenne	58	
Red, No. 1	54	
Pepper, Packers	1.79	2.12
Pepper, white	1.79	1.88
Malabar	1.79	1.88
Black Lampung	1.79	1.88

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	15	20
Cominos seed	22	27
Mustard seed, fancy	23	..
Yellow American	15	..
Oregano	24	32
Coriander, Morocco		
Natural No. 1	11	16
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	52	66

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Salt, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran., nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt—	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.:	
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.35
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.40
Cerelose dextrose, per cwt.	7.76
L.C.L. ex-warehouse, Chgo.	7.76
C/L Del. Chgo.	7.66

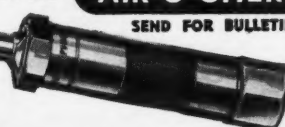
## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 31	San Francisco Mar. 31	No. Portland Mar. 31
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$38.00@39.00	\$40.00@42.00	\$38.50@41.00
600-700 lbs.	37.00@38.00	38.00@40.00	38.00@40.00
Good:			
500-600 lbs.	35.00@37.00	38.00@39.00	38.00@39.00
600-700 lbs.	33.00@35.00	36.00@38.00	36.00@38.00
Commercial:			
350-500 lbs.	34.00@36.00	34.00@36.00	34.00@37.00
<b>COW:</b>			
Commercial, all wts.	28.00@31.00	32.00@36.00	30.00@34.00
Utility, all wts.	27.00@29.00	28.00@32.00	29.00@32.00
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	43.00@45.00	None quoted	46.00@50.00
Good:			
200 lbs. down	40.00@43.00	40.00@42.00	45.00@49.00
<b>FRESH LAMB (Carcass)</b>		Spring Lamb	
Prime:			
40-50 lbs.	39.00@42.00	45.00@48.00	43.00@45.00
50-60 lbs.	37.00@41.00	45.00@46.00	None quoted
Choice:			
40-50 lbs.	39.00@42.00	43.00@45.00	43.00@45.00
50-60 lbs.	37.00@41.00	None quoted	None quoted
Good, all wts.	35.00@40.00	42.00@44.00	40.00@44.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	24.00@27.00	None quoted	21.00@24.00
Good, 70 lbs. down	24.00@27.00	None quoted	21.00@24.00
<b>FRESH PORK CARCASSES (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	34.00@35.00	None quoted
120-160 lbs.	33.50@35.00	33.00@35.00	34.00@35.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	49.00@52.00	52.00@56.00	52.00@57.00
10-12 lbs.	49.00@52.00	52.00@54.00	52.00@57.00
12-16 lbs.	49.00@52.00	50.00@52.00	51.00@55.00
<b>PICNICS:</b>			
4-8 lbs.	36.00@40.00	35.00@37.00	37.00@40.00
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	58.00@60.00	62.00@65.00	59.00@64.00
16-18 lbs.	58.00@64.00	59.00@62.00	None quoted
BACON, "Dry Cure" No. 1:			
6-8 lbs.	50.00@57.00	55.00@58.00	53.00@57.00
8-10 lbs.	46.00@54.00	52.00@55.00	51.00@56.00
10-12 lbs.	46.00@54.00	None quoted	49.00@54.00
<b>LARD, Refined:</b>			
1-lb. cartons	14.50@15.50	14.50@16.00	14.00@16.00
50-lb. cartons and cans.	13.50@14.50	12.50@14.50	None quoted
Tierces	13.00@14.00	12.00@13.50	11.50@15.00

## Leading Packers use AIR-O-CHEK

SEND FOR BULLETIN

The Casing Valve  
with the internal fulcrum lever.  
Operator holds casing on  
nozzle and controls flow  
with the same hand.



AIR-WAY PUMP & EQUIP. CO. 4501 W. Thomas St., Chicago 51, Ill.

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO  
CHICAGO BASIS

WEDNESDAY, APRIL 1, 1953

### REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	48n	48n
10-12	48n	48n
12-14	48n	48n
14-16	47½n	47½n
16-18	47½n	47½n
18-20	47½n	47½n
20-22	47½n	47½n

### SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	50½n	50½n
12-14	50½n	50½n
14-16	50 @ 50½	50
16-18	50	50
18-20	50	50
20-22	50n	50n
22-24	50n	50n
24-26	50n	50n
25-30	47½	47½n
25/up, 2's in.	45½ @ 46	45½ @ 46n

### PICNICS

	Fresh or F.F.A.	Frozen
4-6	29¾	29¾n
6-8	29¾	29¾n
8-10	30¼ @ 30%	30n
10-12	30¼ @ 30%	30n
12-14	30¼ @ 30%	30n
8/up, 2's in.	30¼ @ 30%	30n

### OTHER CELLAR CUTS

	Fresh or Frozen	Cured
Square Jowls	15½	14n
Jowl butts	11½	11¼
S.P. Jowls	11½	11½n

### BELLIES

	Green	Cured
6-8	37½n	39n
8-10	37n	38½n
10-12	35½ @ 35¾	37 @ 37½n
12-14	34½n	36n
14-16	34 @ 34½	35½ @ 35¾n
16-18	31½ @ 32	33 @ 33½n
18-20	30½	32n

### GR. AMN. BELLIES

		D. S. BELLIES
18-20	27n	Clear
20-25	27	25
25-30	26	25
30-35	24	24
35-40	21	23¾
40-50	18n	21½
		18½

### FAT BACKS

	Fresh or Frozen	Cured
6-8	8½n	8½n
8-10	9n	9
10-12	10n	10
12-14	10½n	11¼
14-16	11n	11¼n
16-18	11½n	12¼n
18-20	11½n	12¼n
20-25	11½	12¼

### BARRELED PORK

	Clear Fat Back	Pork
30/40	31n	60/70.....28n
40/50	31n	70/80.....27n
50/60	31n	80/100.....25n
		100/125.....22n

## LARD FUTURES PRICES

FRIDAY, MARCH 27, 1953

	Open	High	Low	Close
May	10.65	10.67½	10.65	10.67½
July	11.00	11.10	10.97½	11.07½
Sept.	11.47½	.....	.....	11.47½
Oct.	.....	.....	.....	11.50b
Nov.	.....	.....	.....	11.45n

Sales: 1,120,000 lbs.  
Open interest, at close Thurs., Mar. 26: May 907, July 901, Sept. 422, Oct. 32, Nov. 10 lots.

MONDAY, MARCH 30, 1953

	Open	High	Low	Close
May	10.47½	10.50	10.22½	10.37½
July	10.90	11.00	10.72½	10.75n
Sept.	11.10	11.42½	11.10	11.17½a
Oct.	11.20	11.55	11.20	11.35b
Nov.	11.10	11.30	11.10	11.20a

Sales: 6,200,000 lbs.  
Open interest, at close Fri., Mar. 27th: May 904, July 899, Sept. 422, Oct. 32, and Nov. 10 lots.

TUESDAY, MARCH 31, 1953

	Open	High	Low	Close
May	10.35	10.50	10.30	10.45a
July	10.70	10.90	10.65	10.82½a
Sept.	11.15	11.30	11.05	11.22½b
Oct.	11.35	11.50	11.30	11.37½b
Nov.	11.15	11.30	11.10	11.25b

Sales: 4,360,000 lbs.  
Open interest, at close Mon., Mar. 30: May 872, July 899, Sept. 442, Oct. 38, and Nov. 10 lots.

WEDNESDAY, APRIL 1, 1953

	Open	High	Low	Close
May	10.50	10.50	10.40	10.50a
July	10.37½	10.90	10.80	10.90a
Sept.	11.30	11.30	11.37½	11.25
Oct.	11.42½	.....	.....	11.42½b
Nov.	11.35	.....	.....	11.35a

Sales: 1,920,000 lbs.  
Open interest, at close Tues., Mar. 31: May 854, July 899, Sept. 452, Oct. 38, and Nov. 10 lots.

THURSDAY, APRIL 2, 1953

	Open	High	Low	Close
May	10.57½	10.55	10.45	10.47½a
July	10.05	10.97½	10.82½	10.87½a
Sept.	11.35	11.35	11.25	11.30-25
Oct.	11.47½	11.50	11.40	11.42½a
Nov.	11.35	.....	.....	11.35n

Sales: 5,000,000 lbs.  
Open interest, at close Wed., April 1: May 850, July 906, Sept. 452, Oct. 39, and Nov. 10 lots.

## CANADIAN KILL

In its report of February 1953 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs at 158.6 lbs.; cattle 525.5 lbs.; calves 128.2 lbs.; and sheep and lambs, 46.0 lbs. These weights compare with 161.7, 511.3, 126.0 and 46.7 lbs., respectively, in February, a year earlier. The number of livestock slaughtered in the two months were:

	Feb. 1953	Feb. 1952
Cattle	106,317	71,552
Calves	33,890	22,966
Hogs	421,662	499,758
Sheep	25,232	21,024

## PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, f.o.b. Chicago	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
	\$13.50	13.50	14.00	15.50	18.50	18.50	22.00	23.75

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Mar. 27	10.50n	9.25n	10.25n
Mar. 28	10.50n	9.25n	10.25n
Mar. 30	10.25n	9.25n	10.25n
Mar. 31	10.25n	9.12½n	10.12½n
Apr. 1	10.37½n	9.12½n	10.12½n
Apr. 2	10.37½n	9.12½n	10.12½n

"no free lunch  
for bugs in  
Hamilton's  
new sanitary kettles!"



A bug's disappointment is pitiful when he looks at a Hamilton SB Kettle. There's just no place for food residue to collect.

Joints, crevices, flanges, etc., are gone. Even the cylindrical adjustable legs are sealed tight. Completely stainless steel inside and out, it cleans in a jiffy.

Full jacketed with extra large steam connections, it is available in capacities of 15 to 350 gal. and pressures of 90 and 125 psi.

You'll want to know its low cost.

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NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
COMPANY \_\_\_\_\_



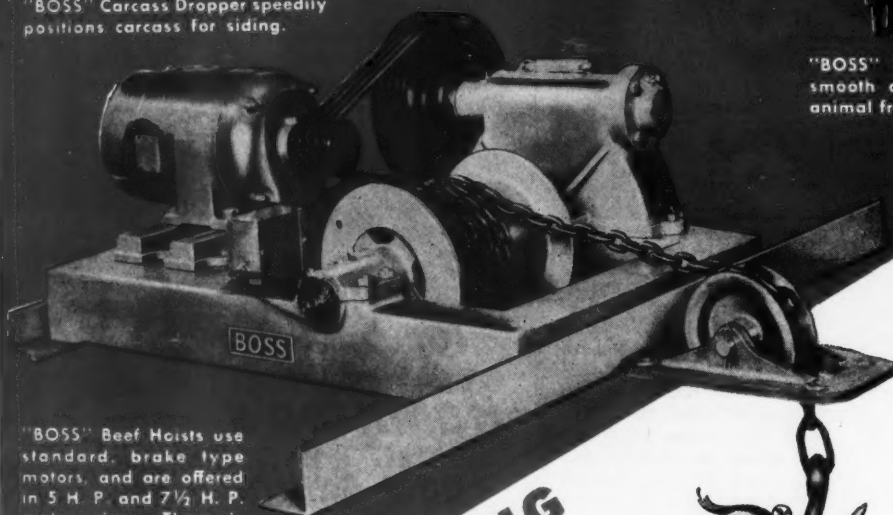
"BOSS" Carcass Dropper speedily positions carcass for siding.



"BOSS" Knocking Pens, single or tandem, position animal properly and deliver it to hoisting location without manual assistance.



"BOSS" Landing Device for smooth and sure transfer of animal from hoist to rail.



"BOSS" Beef Hoists use standard, brake type motors, and are offered in 5 H. P. and 7 1/2 H. P. motor sizes. There is also a special hoist which uses a 3 H. P. motor.

**BEEF KILLING  
MADE EASY**



The efficient slaughtering of beef animals depends in large measure upon the smooth and continuous movement of carcasses from knocking pen to dressing bed.

The various units of "BOSS" beef handling equipment are balanced, one with another, to provide the smooth and continuous . . . and safe . . . movement of carcasses so necessary when

operation involves beef handling in volume.

If you are looking for the means of increasing efficiency in beef handling operations, ask for information about the newer developments engineered by "BOSS". We can usually increase volume without additional floor space.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



**BOSS**  
CHAS. G. SCHMIDT

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS CARCASS BEEF

	Mar. 31, 1953
	Per cwt.
	Western
Prime, 800 lbs./down	\$41.00@44.00
Prime, 800/900	37.50@40.00
Choice, 800 lbs./down	37.00@39.00
Choice, 800/900	36.00@38.00
Good, 500/700	34.00@36.00
Steer, commercial	None quoted
Cow, commercial	27.00@30.00
Cow, utility	26.00@28.00

## BEEF CUTS

	City
Prime:	
Hindquarter	\$50.00@ 58.0
Forequarter	34.00@ 45.0
Round	42.00@ 45.0
Hip r'd with flank	40.00@ 44.0
Short loin, untrim	30.00@ 30.0
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	58.00@ 62.0
Arm chuck	34.00@ 38.0
Brisket	26.00@ 28.0
Short plate	10.00@ 12.0
Flank	10.00@ 12.0
Full plates	17.00@ 18.0
Forequarter (Kosher)	None quoted
Arm chuck (Kosher)	None quoted
Brisket (Kosher)	None quoted

	Choice:
Hindquarter	43.00@ 50.0
Forequarter	32.00@ 33.0
Round	40.00@ 45.0
Hip r'd with flank	40.00@ 44.0
Short loin, untrim	None quoted
Short loin, trimmed	None quoted
Sirloin, butt bone in	None quoted
Rib	50.00@ 54.0
Arm chuck	33.00@ 36.0
Brisket	26.00@ 28.0
Short plate	10.00@ 12.0
Flank	10.00@ 12.0
Full plate	16.00@ 17.0
Forequarter (Kosher)	None quoted
Arm chuck (Kosher)	None quoted
Brisket (Kosher)	None quoted

## FANCY MEATS (L.C.I. prices)

	Cwt.
Veal breads, under 6 oz.	70.00
6 to 12 oz.	100.0
12 oz. up	125.00
Beef kidneys	25.
Beef livers, selected	65.0
Beef livers, selected, kosher	8.5@125.0
Oxtails, over 1/2 lb.	35.0

## LAMBS

(L.C.I. prices)

	City
Prime, 30/40	\$52.00@55.00
Prime, 40/50	45.00@48.00
Prime, 50/60	42.00@45.00
Choice, 30/40	51.00@53.00
Choice, 40/50	44.00@48.00
Good, 30/40	47.00@50.00
Good, 40/50	42.00@46.00
Good, 50/60	42.00@44.00
	Western
Prime, 50/down	\$45.00@48.00
Prime, 50/60	42.00@45.00
Prime, 60/70	36.00@40.00
Choice, 50/down	42.00@45.00
Choice, 50/60	42.00@45.00
Good, all wts.	40.00@44.00

## FRESH PORK CUTS (L.C.I. prices)

	Western
Pork loins, 12/down	\$45.00@47.00
Pork loins, 12/16	45.00@47.00
Hams, sknd., 14/down	55.00@57.00
Boston butts, 4/8 lbs.	45.00@46.00
Spareribs, 3/down	43.00@44.00
Pork trim, regular	22.00
Pork trim, spec. 80%	46.00

	City
Hams, sknd., 14/down	\$56.00@58.00
Pork loins, 12/down	48.00@51.00
Pork loins, 12/16	None
Picnics, 4/8	35.00@38.00
Boston butts, 4/8 lbs.	47.00@49.00
Spareribs, 3/down	46.00@48.00

## VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime, 80/100	\$44.00@47.00
Prime, 100/150	44.00@48.00
Choice, 50/80	36.00@40.00
Choice, 80/100	39.00@43.00
Choice, 110/150	40.00@44.00
Good, 58/80	33.00@36.00
Good, 80/150	36.00@40.00
Commercial, all wts.	32.00@35.00

## DRESSED HOGS

(L.C.I. prices)

100 to 136 lbs.	\$34.50@37.50
137 to 153 lbs.	34.50@37.50
154 to 171 lbs.	34.50@37.50
172 to 188 lbs.	34.50@37.50

## BUTCHERS' FAT\*

(L.C.I. prices)

Shop fat	1/2 c lb. n
Breast fat	3/4 c lb.
Indible suet	3/4 c lb.
Edible suet	3/4 c lb.

\*Butcher advocate prices.

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 1, were reported as follows:

### CATTLE:

Steers, ch. & prime	\$23.25@24.00
Steers, choice	19.00@22.50
Steers, good	20.00@21.50
Helfers, gd. & ch.	18.00@21.00
Helfers, com'l & gd.	16.00@17.50
Cows, util. & com'l.	13.50@15.00
Cows, can., cut.	11.50@13.00
Bulls, good	14.00@15.00
Bulls, util. & com'l.	14.50@17.00
Bulls, can. & cut.	11.00@12.00

### HOGS:

Good, ch., 190/200	21.25@21.75
Good, ch., 200/220	21.25@21.75
Gd., ch., 220/240	21.25@21.75
Gd., ch., 240/270	20.50@21.25
Gd., ch., 270/300	20.00@20.50
Sows, 400/down	19.50@20.00

### LAMBS:

Choice & prime	24.00 only
Choice, 90/105	23.50@23.75

FOR  
Hundreds  
of uses...



Round meat pan  
12 and 24 qt.  
capacities.

insist on  
easy-to-keep-clean **Vollrath**  
stainless-steel meat pans

For stuffing operations, for spices, for boning . . . wherever you use them . . . Vollrath stainless steel meat pans guard the quality of your meat product. Seamless, stainless steel construction features a satin-smooth, crevice-free surface . . . corrosion-resistant and non-contaminating. Sanitary. Easy to clean. Built to stand years of hard service. See your Vollrath distributor.

**THE VOLLRATH CO.**  
SHEBOYGAN, WISCONSIN

**Vollrath**

## ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.  
Chicago Office, 332 S. Michigan Ave.

OLD PLANTATION SEASONINGS

A. C. **LEGG**

PACKING COMPANY, INC.

FOR OVER A QUARTER OF A CENTURY WE HAVE SOLD BLENDED QUALITY SAUSAGE SEASONINGS

# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Wednesday, April 1, 1953

The Korean peace talk on Monday, had trade members in the tallow and grease market keeping a close watch on the allied trade, which were priced lower. Choice white grease was bid at 5½¢, c.a.f. East. Few tanks of bleachable fancy tallow traded at 5¢, c.a.f. East, from a mid-east point, equal to 4½¢, Chicago basis, or steady.

Tuesday's market was mostly a "talk affair". Bleachable fancy tallow was priced at 5¢, prime tallow, 4¼¢@4½¢; and special tallow, 4½¢; all prices c.a.f. East. No. 2 tallow was bid at 3½¢, c.a.f. New York, and 3½¢, c.a.f. New Orleans, with offerings held at 4¢. Yellow grease was quoted at 4¼¢@4½¢, c.a.f. East, and choice white grease at 5½¢. However, a small volume (ten tanks) sold at 5½¢, c.a.f. East, resale. Two tanks of yellow grease sold at 3½¢, c.a.f. Chicago. Few tanks of original fancy tallow sold at 5½¢, delivered East, with the later asking price, 5½¢. Two tanks of bleachable fancy tallow sold at 4½¢, Chicago basis. Choice white grease was reported bid at 5¢, c.a.f. Chicago.

The inedible fats market was holding barely steady on Wednesday. Prime tallow was reported selling at 4½¢ and 4½¢, and special tallow at 4¢, and 4½¢, all c.a.f. Chicago, volume undisclosed. Few tanks of choice white grease sold at 5¢, delivered Chicago. A couple more tanks of yellow grease sold at 3½¢, c.a.f. Chicago. Tank of edible tallow sold at 5½¢, Chicago basis. Few tanks of bleachable fancy tallow sold at 5¢, c.a.f. East. Several tanks of No. 1 tallow moved at 3½¢, Chicago basis.

**TALLOWES:** Wednesday's quotations: edible tallow, 5½¢; original fancy tallow, 4¼¢@4½¢; bleachable fancy tallow, 4½¢; prime tallow, 4¼¢@4½¢; special tallow, 4@4½¢; No. 1 tallow, 3½¢; and No. 2 tallow, 3½¢.

**GREASES:** Wednesday's quotations: choice white grease, 5¢; A-white grease, 4¼¢; B-white grease, 4½¢; yellow grease, 3½¢; house grease, 3½¢; and brown grease, 2¼¢@3¼¢.

## BY-PRODUCTS MARKETS

Wednesday, April 1, 1953

### Blood

Unground, per unit of ammonia (bulk) .....	Ualt Ammonia \$5.00
--	---------------------

### Digester Feed Tankage Materials

Wet rendered, unground, loose, Low test .....	*5.75@6.00n
High test .....	*5.00n
Liquid stick tank cars .....	3.00@3.25

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged .....	\$75.00@80.00
50% meat and bone scraps, bulk .....	65.00@72.50
55% meat scraps, bulk .....	80.00@85.00
60% digester tankage, bulk .....	65.00@72.50
60% digester tankage, bagged .....	70.00@85.00
80% blood meal, bagged .....	120.00
70% standard steamed bone meal, bagged (spec. prep.) .....	70.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....	4.25
Hoof meal, per unit ammonia .....	6.00@6.25

### Dry Rendered Tankage

	Per unit Protein
Low test .....	*1.25a
High test .....	*1.10n

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$1.50@1.75
Hide trimmings (green, salted) .....	15.00@17.50
Cattle jaws, skulls and knuckles, per ton .....	65.00n
Pig skin scraps and trimmings, per lb. ....	5½

### Animal Hair

Winter coll dried, per ton .....	*55.00@60.00
Summer coll dried, per ton .....	*37.50n
Cattle switches, per piece .....	5½
Winter processed, gray, lb. ....	10 @11
Summer processed, gray, lb. ....	3 @3½n

n—nominal. a—asked.  
\*Quoted delivered basis.

## EASTERN BY-PRODUCTS MARKET

New York, Apr. 1, 1953

Dried blood was quoted Wednesday at \$5.00 to \$5.25 per unit of ammonia. Low test wet rendered tankage was priced at \$5.25 per unit of ammonia. Dry rendered tankage was listed at \$1.10 per protein unit.

## VEGETABLE OILS

Wednesday, April 1, 1953

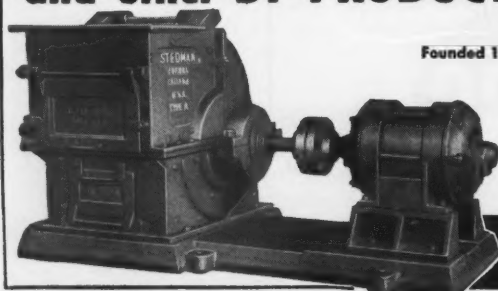
A slightly easier price pattern was witnessed for most vegetable oils the beginning of the week, and volume of sales was light. Early Monday, the soybean oil market appeared fairly strong, but after the break in grains and affiliated markets, lower bids on the part of buyers met with seller resistance. A couple of tanks of April shipment sold early at 13½¢ and light movement was recorded at 13½¢ later. May shipment sold sparsely at 13½¢, while June cashed at 13½¢ and 13½¢. July shipment presumably traded at 13¢, but confirmation was lacking.

Cottonseed oil was only quotable on a nominal basis, as no sales could be uncovered. Valley oil declined ½¢ from last Friday's close and was pegged at 15¢, as was the case in the Southeast. In Texas, the market was unchanged at 14½¢ to 14½¢, depending on locale. Corn oil sold ¼¢ lower, and about five tanks reportedly traded at 14½¢. The peanut oil market was dull in respect to sales, but was firm price-wise at 24½¢, nominal. Offerings of coconut oil were still priced too high to encourage potential buyers, and some sellers were asking 20¼¢ for quick shipment.

Volume of sales of edible oils continued light Tuesday, at mostly unchanged prices. April shipment soybean oil sold early at 13½¢, but later at 13½¢. The early trading was of a resale nature, but the higher price was obtained for original oil. Later bids at 13½¢ did not move material. May shipment cashed at 13½¢ and was bid at 13½¢ later, with further bids still later at the trading level. June shipment sold at 13½¢ and July at 13½¢. July shipment reportedly sold earlier in the day below the 13½¢ sales consummated later.

The cottonseed oil market appeared in a strong position, but activity was lax. Movement of oil in the Valley was

**For CRACKLINGS, BONES  
DRIED BLOOD, TANKAGE  
and other BY-PRODUCTS**



Founded 1834

**STEDMAN  
2-STAGE  
GRINDERS**

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

**STEDMAN FOUNDRY & MACHINE COMPANY, INC.**  
Subsidiary of United Engineering and Foundry Company  
General Office & Works: AURORA, INDIANA

light at 15c, while offerings in the Southeast at that level failed to attract much buy interest. In the far west part of Texas, cottonseed oil sold at 14½c, but other areas remained unchanged from the preceding day's levels. Corn oil was irregular and immediate shipment was bid at 14½c while forward positions were offered at that level, with no sales encountered. Peanut oil sold at 24¼c and down to 23c into June shipment. Although offerings of coconut oil declined ½c to 20½c, movement was restricted.

Some selections of vegetable oils gained strength at midweek, while a couple were relatively unchanged. Soybean oil set the pace in the advance and a fair volume of April shipment sold at 13½c. First-half May shipment cashed early at 13½c and later firmed to sell at 13½c. June shipment sold at 13½c and was later offered at 13½c, but without action. Both resale and original oil changed hands.

According to a report at midweek, the CCC is offering a large part of surplus holdings of butter to U. S. buyer for either domestic or export, along with 13 other commodities. Included on the list was 412,000,000 lbs. of refined cottonseed oil and 45,000,000 lbs. of crude cottonseed oil.

Cottonseed oil sold at 15½c in the Valley and was later offered at 15½c. Offerings in the Southeast were priced at 15½c and oil in Texas reportedly

sold as high as 14½c at common points. Corn oil sold at 14½c for nearby shipment, while straight April shipment peanut oil moved at 23c. Offerings of coconut oil continued to decline price-wise, with sellers asking 20c. Trading, however, was at a standstill.

**CORN OIL:** Scattered movement at unchanged prices.

**SOYBEAN OIL:** Advanced ¼c at midweek. Market strong but tight.

**PEANUT OIL:** Mostly unchanged from the previous week.

**COCONUT OIL:** Offerings priced down ½c from last week's levels.

**COTTONSEED OIL:** Sales at midweek at an ½c advance over earlier trading.

Cottonseed oil prices in New York were quoted as follows:

**FRIDAY, MARCH 27, 1953**

	Open	High	Low	Close	Prev. Close
May	17.10b	17.10b	17.10b	17.25b	17.19
July	16.85b	16.85b	16.85b	16.94	16.84b
Sept.	15.85b	15.85b	15.85b	15.92b	15.87b
Oct.	15.50b	15.50b	15.50b	15.55b	15.50b
Dec.	15.35b	15.35b	15.35b	15.41b	15.37b
Jan.	15.30b	15.30b	15.30b	15.40	15.35n
Mar.	15.30n	15.30n	15.30n	15.35n	15.30n

Sales: 80 lots.

**MONDAY, MARCH 30, 1953**

	Open	High	Low	Close	Prev. Close
May	17.10	17.14	17.08	17.10b	17.25b
July	16.85	16.84	16.75	16.83	16.94
Sept.	15.75b	15.81	15.71	15.77b	15.92b
Oct.	15.30b	15.30b	15.30b	15.35b	15.55b
Dec.	15.20b	15.20b	15.20b	15.25b	15.41b
Jan.	15.15n	15.15n	15.15n	15.00b	15.40n
Mar.	15.10n	15.10n	15.10n	15.00n	15.35n

Sales: 123 lots.

**TUESDAY, MARCH 31, 1953**

	Open	High	Low	Close	Prev. Close
May	17.05	17.40	17.05	17.35b	17.10b
July	16.75b	17.05	16.83	17.01	16.83
Sept.	15.70b	15.85	15.72	16.81	15.77b
Oct.	15.30b	15.47	15.47	15.47	15.35b
Dec.	15.20b	15.27	15.25	15.30b	15.25b
Jan.	15.00b	15.00b	15.00b	15.00b	15.00b
Mar.	15.00n	15.00n	15.00n	15.00n	15.00n

Sales: 174 lots.

**WEDNESDAY, APRIL 1, 1953**

	Open	High	Low	Close	Prev. Close
May	17.20b	17.45	17.35	17.45b	17.35b
July	17.00	17.17	16.98	17.17	17.01
Sept.	15.70b	15.92	15.80	15.92	16.81
Oct.	15.38b	15.38b	15.38b	15.55b	15.47
Dec.	15.20b	15.20b	15.40b	15.40b	15.30b
Jan.	15.00b	15.00b	15.00b	15.00b	15.00b
Mar.	15.00n	15.00n	15.00n	15.00n	15.00n

Sales: 116 lots.

**Cuba Our Best Lard Buyer In '52**

Cuban imports of lard and rendered pork fat last year reached a record 168,929,000 lbs., or 16 per cent more than the 145,985,000 lbs. in 1951, the American embassy has disclosed. Virtually all of this lard was imported from the United States, making Cuba our largest lard customer last year.

**VEGETABLE OILS**

Wednesday, April 1, 1953

Crude cottonseed oil, carlots, f.o.b. mills	15½pd
Valley	15½a
Southeast	15½a
Texas	14½pd
Corn oil in tanks, f.o.b. mills	24n
Peanut oil, f.o.b. Southern mills	13½pd
Soybean oil, Decatur	20a
Coconut oil, f.o.b. Pacific Coast	15n
Cottonseed foots,	1½ @ 1½
Midwest and West Coast	
East	

**OLEOMARGARINE**

Wednesday, April 1, 1953

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	24
Water churned pastry	23

**OLEO OILS**

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	lb.
Extra oleo oil (drums)	6
	11

**IMPROVE YOUR LARD.....**

**DEODORIZED • HYDROGENATED  
LARD FLAKES**



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL  
FREE SAMPLES ON REQUEST....

**"CUDAHY OF CUDAHY"**  
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

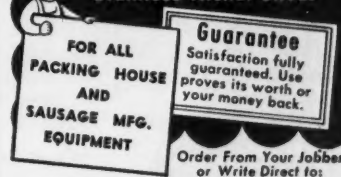
**NOTHING ELSE CUTS  
CLEANING COSTS  
LIKE THE ORIGINAL...**

**Kurly  
Kate**



Try the original Kurly Kate metal sponge. See how it quickly and thoroughly wipes away the most stubborn dirt. Remember it will not splinter or rust—never cuts hands—never injures metal or plated surfaces, thus adding life to equipment. Then you'll know why the original Kurly Kate tops all metal sponges for safety—efficiency, economy and speed.

Available in Stainless Steel  
Special Bronze  
Stainless Nickel Silver



**KURLY KATE CORP.**  
2215 S. Michigan Ave.  
Chicago 16, Ill.



# HIDES AND SKINS

Lighter average big packer stock sold off 1c in midweek activity—Overall market soft—Interest for small packer hides vague and at lower levels—No sales of calf or kipskins in midwest area up to midweek—N.Y. sales at lower levels reported—Sheepskin market steady to stronger.

## CHICAGO

**PACKER HIDES:** Buyers were hesitant to commit themselves the beginning of the week, and were awaiting big packer reaction to the "talk" of a developing weaker market. Due to last week's relatively small volume of hide trading, some sources thought some raw stock would be carried over to be moved this week. There were a few bids in the market for branded steers and heavy and light native steers at ½c less than last sales, but for the most part, failed to instigate activity. A sale of branded cows transpired at 13c and a large outside independent packer sold a car of bulls at 11c.

About 50,000 hides were sold Tuesday, declining a ½c for some selections while others sold steady. About 10,000 heavy River native steers sold at 12½c. A comparable quantity of heavy River and St. Paul native cows brought 14c and 15½c, respectively. In additional trading, heavy St. Paul native steers sold at 13c. Some 9,000 branded steers traded at 10½c for the Colorados and 11c for the butts. There was also trading of branded cows, and about 12,000 sold at 13c for the north-erns and 13½c for the Southwesterns. In late trading, some 5,000 light native cows, both northern and Rivers, sold down ½c at 17c.

The market appeared very soft at midweek and lighter-average production declined as much as 1c. A car of light native steers sold at 16½c and about 4,000 ex-light native steers, brought 19½c. A car, about 1,600, ex-light Texas steers moved at 17½c and a car of light Texas steers sold at

14½c. About 1,000 Omaha butt-branded steers sold steady at 11c. Some Albany 48½-lb. average hides brought 16c for the natives and 15c for the brands.

**SMALL PACKER AND COUNTRY HIDES:** Small packers found selections difficult to move this week, as buying interest was generally lacking. The 50-lb. average hides were quoted at 14½c and the 60-lb. at 13c. The 62@64-lb. average hides sold in one instance at 12c for the natives and 10½c for the brands. There was also little demand for country hides, although some sales were recorded at 11c, 11½c and 12c, depending on average and location. A car of 45-lb. average renderer hides sold late last week at 12c and could be bought at midweek at a ½c less.

**CALFSKINS AND KIPSKINS:** No

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended	Previous	Cor. Week
	Apr. 1, 1953	Week	1952
	13 @ 16½	13 @ 18	11½ @ 16n
Nat. steers	11n	11½n	10n
Hvy. Texas	11n	11n	9½n
Butt branded	10½n	11n	9½n
Col. str.	17½	19n	16n
Ex. light Tex.	13½n	13½n	13n
Brand'd cows	14½	15½	13½ @ 14½n
Hvy. nat. cows	17	18n	15 @ 16n
St. Paul cows	11n	11n	10n
Brand'd bulls	10n	10n	9n
Calfskins, Nor.	50	50	40n
10/15	47½	45 @ 47½	32½n
10/down	37½n	37½n	26n
Kips, Nor.	32½n	32½n	23½n
Kips, Nor. branded			

### SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	12½ @ 13n	13½ @ 13½	12½ @ 12½n
50 lbs.	14 @ 14½n	14½ @ 15n	13½ @ 13½n

### SMALL PACKER SKINS

Calfskins, under	35n	40n	31n
15 lbs.	30 @ 32n	30 @ 32n	26 @ 27
Kips, 15/30	1.50n	1.50n	1.00
Slunks, reg.	50n	50n	40n
Slunks, hairless			

### SHEEPSKINS

Pkr. shearlings	2.50n	2.50n	2.50 @ 2.60
No. 1	29	28n	35 @ 36
Dry Pelts			
Horsehides			
untrnd.	9.75 @ 10.00n	9.50 @ 10.00n	7.50 @ 8.00

activity was experienced in either market up to midweek, however, potential buying interest was reported for calfskins, at undisclosed prices. New York sales of calfskins was consummated at lower levels.

**SHEEPSKINS:** Prices held mostly steady for selections traded in this market, with some strength indicated in a few directions. A mixed car of No. 1 and No. 2 shearlings sold at 2.50 and 1.70 and a car of No. 1 shearlings brought 2.50. Fall clips were offered at 3.00, but did not move up to midweek. Late last week, a car of No. 2 and No. 3 shearlings sold at 1.70 and 1.10. There were rumored sales of dry pelts at 29c, while other offerings at 30c were reported. Offerings of pickled skins were priced up to 13.50 for lambs and 14.00 for sheep. A confirmed sale of this variety was heard at 12.75. Imperial Valley genuine spring lambs sold at 3.00, per cwt., live weight basis. Some Arizonas brought 2.50.

## N. Y. HIDE FUTURES

FRIDAY, MARCH 27, 1953

	Open	High	Low	Close
Apr. ....	16.80b	17.25	16.92	17.17 - 16
July ....	16.35b	16.45	16.30	16.40b - 45a
Oct. ....	15.85b	16.10	16.00	16.02
Jan. ....	15.50b	.....	.....	15.60b - 65a
Apr. '54	15.20b	.....	.....	15.30b - 35a
July '54	14.90b	.....	.....	15.00b - 15a

Sales: 47 lots.

MONDAY, MARCH 30, 1953

Apr. ....	16.80b	16.95	16.64	16.70b - 75a
July ....	16.10b	16.24	15.90	16.12
Oct. ....	15.85b	15.85	15.55	15.68b - 75a
Jan. ....	15.45b	.....	.....	15.28b - 35a
Apr. '54	15.20b	.....	.....	14.98b - 15.05a
July '54	14.95b	14.85	14.79	14.70b - 78a

Sales: 81 lots.

TUESDAY, MARCH 31, 1953

Apr. ....	16.50b	16.63	16.38	16.60b - 70a
July ....	16.10	16.00	15.78	15.94 - 16.00
Oct. ....	15.65-65	15.65	15.50	15.60 - 65
Jan. ....	15.10b	.....	.....	15.20b - 25a
Apr. '54	14.80b	.....	.....	14.88b - 15.00a
July '54	14.50b	14.63	14.63	14.55b - 65a

Sales: 103 lots.

WEDNESDAY, APRIL 1, 1953

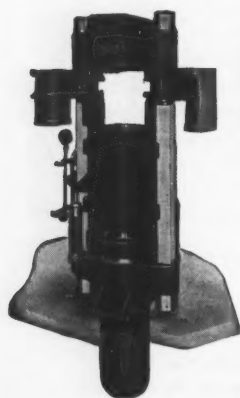
Apr. ....	16.40b	16.48	16.38	16.38 - 40
July ....	15.80b	16.05	15.90	16.00 - 05
Oct. ....	15.50b	15.70	15.55	15.70
Jan. ....	15.05b	.....	.....	15.25b - 28a
Apr. '54	14.75b	14.80	14.80	14.85b - 15.00a
July '54	14.50b	14.67	14.50	14.67

Sales: 63 lots.

THURSDAY, APRIL 2, 1953

Apr. ....	16.00b	16.30	16.12	16.15
July ....	15.95b	16.07	15.95	15.90b - 94a
Oct. ....	15.63	15.77	15.51	15.51
Jan. ....	15.25b	.....	.....	15.05b - 10a
Apr. '54	14.97b	.....	.....	14.78b - 85a
July '54	14.70b	.....	.....	14.50b - 55a

Sales: 102 lots.



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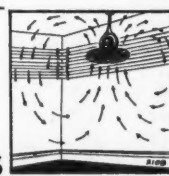
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3089 River Road

Established 1900

River Grove, Ill.



CLEAR

# WEEK'S CLOSING MARKETS

## THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$21.50; average, \$21.00. Provision prices were quoted as follows: Under 12 pork loins, 44@44½; 10/14 green skinned hams, 50½@51; Boston butts, 40½; 16/down pork shoulders, 35 nominal; 3/down spareribs, 39; 8/12 fat backs, 9@10; regular pork trimmings, 21 nominal; 18/20 DS bellies, 25; 4/6 green picnics, 29¾; 8/up green picnics, 30¼@30½.

P.S. loose lard was quoted at 9.12½ asked, and P.S. lard in tierces at 10.37½ nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 17.35b-38a; July 17.09b-11a; Sept. 15.89; Oct. 15.45b-50a; Dec. 15.30; Jan. 15.00b; Mar. 54-15.00n. Sales: 121 lots.

### CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended March 28, 1953 was 13.1, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 13.4 ratio reported for the preceding week, with the 9.0 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.569 per bu. in the week ended March 28, 1953, \$1.576 per bu. in the previous week and \$1.851 per bu. for the same period a year earlier.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 28, 1953, were 5,979,000 lbs.; previous week, 6,133,000 lbs.; same week 1952, 5,175,000 lbs.; 1953 to date 64,776,000 lbs.; same period 1952, 59,719,000.

Shipments for the week ended March 28, 1953, totaled 4,691,000 lbs.; previous week, 3,946,000 lbs.; corresponding week, 1952, 4,123,000 lbs.; this year to date, 46,672,000 lbs.; corresponding week, 1952, 49,494,000 lbs.

### Wholesale Prices Indexes

Wholesale prices indexes compiled by the Bureau of Labor Statistics for the week ended March 4, showed meats at 94.9 per cent of the 1947-49 average of 100 per cent. This index on meats represented a 0.5 per cent increase over the previous week. Declines of about 3.0 per cent were noted in steers and hogs, while tallow dropped 2.2 per cent and fats and oils, 0.7 per cent.

### CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended March 28, with comparisons:

	Week Mar. 28	Previous Week	Cor. Week 1952
Cured meats, pounds	6,012,000	4,632,000	20,241,000
Fresh meats, pounds	24,065,000	23,678,000	22,983,000
Lard, pounds	5,596,000	3,850,000	4,622,000

## PHILADELPHIA FRESH MEATS

(Tuesday, March 31)

### WESTERN DRESSED

#### BEEF (STEER):

Prime, 600-800	None quoted
Choice, 600-800	\$37.75@39.50
Choice, 800-900	36.50@37.50
Good, 500-700	34.50@36.50
Commercial, 350-600	31.00@33.00
Commercial, 600-700	31.00@33.00

#### COW:

Commercial, all wts.	29.00@31.00
Utility, all wts.	28.60@30.00

#### VEAL (SKIN-OFF):

Choice, 50-80	None quoted
Choice, 80-100	45.00@48.00
Choice, 110-150	44.00@47.00
Good, 110-150	37.00@44.00
Good, 80-110	39.00@44.00
Good, 110-150	39.00@43.00
Commercial, all wts.	34.00@37.00
Utility, all wts.	28.00@32.00

#### LAMB:

Prime, 30/45	47.00@49.00
Prime, 45/55	45.00@47.00
Prime, 55/65	41.00@45.00
Choice, 30/45	47.00@48.00
Choice, 45/55	44.00@46.00
Choice, 55/65	40.00@44.00
Good, all wts.	42.00@45.00
Utility, all wts.	35.00@40.00

#### PORK CUTS—CHOICE LOINS:

(Boneless included) 12/down	45.00@47.00
(Boneless included) 12-16	45.00@47.00
(Boneless included) 16-20	None quoted

BUTTS, BOSTON STYLE, 4-8	42.00@45.00
SPARERIBS, 3 lbs. down	40.00@42.00

### LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$50.00@55.00	\$46.00@49.00
R'd, no flank	46.00@50.00	45.00@48.00
Hip r'd, with flank	45.00@48.00	44.00@46.00
Full loin, untrmd.	55.00@60.00	46.00@50.00
Short loin, trmd.	105.00@115.00	70.00@80.00
Flank	9.00@12.00	9.00@12.00
Rib	55.00@60.00	48.00@52.00
Arm chuck	32.00@34.00	32.00@34.00
Cr. cut chuck	31.00@33.00	31.00@33.00
Brisket	25.00@27.00	25.00@27.00
Short plates	10.00@14.00	10.00@14.00

### CHICAGO PROV. STOCKS

Lard inventories in Chicago on March 31, amounted to 109,219,278 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 111,803,990 lbs. of the product in stock at the close of February, but a sharp increase over the 43,155,100 lbs., a year ago. Total of all meat stocks dropped to 60,830,564 lbs. as against 63,439,038 lbs. a month earlier and 78,100,619 lbs. last year. Chicago provision stocks by items appear below.

	Mar. 31, '53, lbs.	Feb. 28, '53, lbs.	Mar. 31, '52, lbs.
All brld. Pk. (brls.)	927	1,378	2,557
P.S. lard (a)	79,468,380	79,977,332	35,564,863
P.S. lard (b)	11,778,780	12,288,969	
Dry rendered lard (a)	8,339,517	8,991,361	2,125,360
Dry rendered lard (b)	2,596,707	4,290,277	
Other lard	7,035,894	6,256,061	5,464,877
TOTAL LARD	109,219,278	111,803,990	43,155,100
D.S. Cl. bellies (contr.)	28,200	114,800	220,500
D.S. Cl. bellies (other)	4,540,136	4,621,714	6,237,581
TOT. D.S. CL. BELLIES	4,568,336	4,736,514	6,458,081
D.S. rib bellies			
D.S. fat backs	2,705,280	2,167,374	1,101,814
S.P. reg. hams	167,890	131,088	529,146
S.P. skd. hams	14,037,884	18,213,928	18,335,853
S.P. bellies	17,354,079	15,636,787	24,556,808
S.P. picnics, S.P. Boston shldrs.	11,288,882	10,986,740	12,303,661
Other cuts meats	10,708,204	11,596,007	14,815,229
TOTAL ALL MEATS	60,830,564	63,439,038	78,100,619

(a) Made since Oct. 1, 1952. (b) Made previous to Oct. 1, 1952.  
The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

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and A.S.K. brands  
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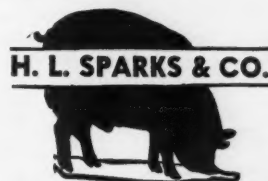
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# LIVESTOCK MARKETS

## Weekly Review

### Australia Posts Rules on Mutton Exports to the U.S.

The export of frozen mutton from Australia to the United States on a trader-to-trader basis, earmarked only for the manufacture of soup is again being permitted, subject to the following restrictions, according to a report from that country:

1. The price to be not less than the equivalent of 8½¢ (10¢) per lb. f.o.b. Australian ports.

2. Exporters must satisfy the Australian Meat Board that the meat is being consigned to the genuine soup manufacturer in the U. S.

To be assured that the board's orders be carried out, on the receipt of an order for the meat, and prior to making application to the Department of Agriculture for an export permit, the following particulars must be furnished the board: name and address of consignee, name and address of soup manufacturer, quantity and facts of price per lb. (f.o.b., c.i.f. or otherwise) and month or months when shipment is to be effected.

### Berkshire Illinois Champ

A Berkshire barrow, shown by Robert Altman of Pleasant Plains, Ill., won the grand championship in the first annual Illinois State Spring Barrow Show at DuQuoin recently. Altman also won with his pen of three. A Yorkshire barrow won in the individual heavy division. It was shown by George Schneider of Freeburg.

### ST. LOUIS HOGS IN FEBRUARY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	1953	1952
Hogs received .....	185,511	239,670
Highest price .....	\$21.10	\$19.10
Lowest price .....	19.00	17.50
Average price .....	19.82	17.62
Average weight, lbs. ....	225	222

### LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during February, 1953 and 1952 was given by the United States Department of Agriculture as shown in the table given below:

CATTLE (EXCLUDING CALVES)			
	Salable receipts	Total receipts	Local slaughter
February, 1953 ..	1,137,707	1,321,920	794,492
February, 1952 ..	1,074,516	1,528,551	647,738
Jan.-Feb., 1953 ..	2,468,428	2,884,913	1,647,177
Jan.-Feb., 1952 ..	2,264,162	2,640,292	1,373,176
5-yr. av. (Feb., 1948-52) .....	1,016,307	1,169,209	664,441
CALVES			
February, 1953 ..	240,347	286,734	176,123
February, 1952 ..	233,118	273,329	140,551
Jan.-Feb., 1953 ..	511,620	621,584	349,678
Jan.-Feb., 1952 ..	505,861	588,864	298,492
5-yr. av. (Feb., 1948-52) .....	263,538	323,607	192,339
HOGS			
February, 1953 ..	1,800,491	2,561,737	1,795,369
February, 1952 ..	2,579,934	3,625,581	2,432,485
Jan.-Feb., 1953 ..	4,306,475	6,132,732	4,245,317
Jan.-Feb., 1952 ..	5,680,013	8,000,861	5,213,431
5-yr. av. (Feb., 1948-52) .....	1,975,277	2,783,916	1,843,019
SHEEP AND LAMBS			
February, 1953 ..	582,170	1,039,074	551,558
February, 1952 ..	573,032	980,148	500,198
Jan.-Feb., 1953 ..	1,206,600	2,333,231	1,224,460
Jan.-Feb., 1952 ..	1,237,535	2,141,426	1,055,844
5-yr. av. (Feb., 1948-52) .....	578,003	987,964	514,640

### HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during February, 1953, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	Feb. 1953	Feb. 1952	Feb. 1953	Feb. 1952
Chicago .....	\$19.72	\$17.33	237	245
Kansas City .....	19.84	17.09	233	232
Omaha .....	19.50	16.62	243	258
St. Louis Nat'l				
Stock Yards .....	19.82	17.62	225	222
St. Joseph .....	19.88	17.04	225	227
St. Paul .....	19.38	16.71	227	246
Sioux City .....	19.39	16.55	241	252
Indianapolis .....		17.63		226

### LIVESTOCK CAR LOADINGS

A total of 6,097 cars were loaded with livestock during the week ended March 21, 1953, according to the American Association of Railroads. This was a decrease of 1,039 cars from the same week in 1952 and 455 less than during the same period of 1951.

### Livestock Exports, Imports During Month of January

Exports and imports of livestock during January, as reported by the USDA:

	Jan. 1953 Number	Jan. 1952 Number
EXPORTS (domestic)—		
Cattle, for breeding .....	772	512
Other cattle .....	78	3,104
Hogs (swine) .....	361	177
Sheep .....	109	11
Horses, for breeding .....	32	16
Other horses .....	840	97
Mules, asses and burros .....	402	117
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls .....		123
Cows .....		930
Cattle, other edible (dut.)—		
Canada <sup>1</sup>		
Over 700 pounds .....	(Dairy) 2,385	
(Other) .....	299	
200-700 pounds .....	280	
Under 200 pounds .....	231	
Mexico—		
Over 700 pounds .....	(Dairy) 57	
(Other) .....	24,628	
200-700 pounds .....	4	
Under 200 pounds .....	4	
Other countries—		
Over 700 pounds .....	(Other) 4	
Hogs—		
For breeding, free .....	5	
Edible, except for breeding (dut.) <sup>2</sup> .....	3	99
Horses—		
For breeding, free .....	24	40
Other (dut.) .....	327	526
Sheep, lambs and goats, edible (dut.) .....		80

<sup>1</sup>Excludes Newfoundland and Labrador. <sup>2</sup>Number of hogs based on estimate of 200 pounds per animal. Compiled from official records, Bureau of the Census.

### February Kill By Regions

United States federally inspected slaughter by regions, February, 1953.

Region	Cattle		Calves		Hogs		Sheep & Lambs	
	1953	1952	1953	1952	1953	1952	1953	1952
N. Atl. States .....	96	76	446	206				
S. Atl. States .....	22	13	203					
N. C. States—East .....	252	153	1,201	180				
N. C. States—N. W. ....	336	73	1,692	408				
N. C. States—S. W. ....	131	23	415	94				
S. Cent. States .....	117	54	336	46				
Mountain States .....	66	4	87	67				
Pacific States .....	150	25	189	138				
Total .....	1,170	422	4,550	1,088				
February, 1952 .....	985	343	5,779	990				

Other animals slaughtered under Federal inspection, (number of head: Feb. 1953: Horses, 24,455; goats, 1,973; Feb. 1952: Horses, 27,117; goats, 277.

Good management is usually the difference between profit or loss.

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CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.



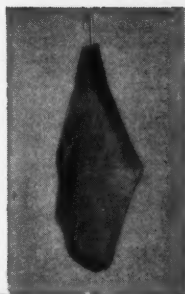
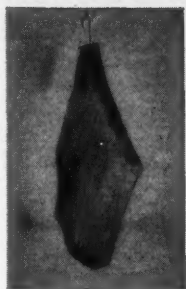
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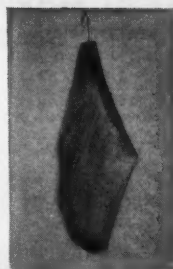
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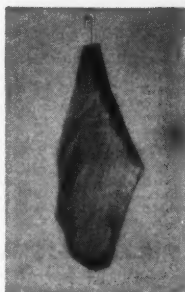
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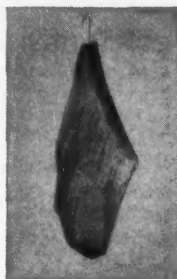


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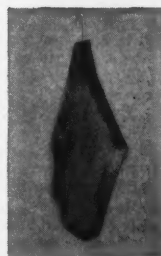
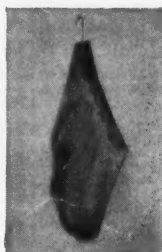
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Complete line, tailored to fit all meat packing requirements—meat covers, barrel liners, cut sheets—available in variety of grades, wax and wet-strength treatments. Eliminates "shopping around" for special sizes and grades.



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ELASTIKRAFT —treated kraft, creped for stretch. CORRUCREPE —treated, creped and corrugated for all-directional stretch.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 31, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul*
<b>HOGS (Includes Bulk of Sales)</b>					
<b>BARROWS &amp; GILTS:</b>					
Choice:					
120-140 lbs. ...	\$17.00-19.00	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	19.00-20.75	\$17.50-19.50	None rec.	None rec.	\$19.00-20.50
160-180 lbs. ...	20.75-21.50	19.25-21.00	None rec.	\$18.75-21.25	20.00-21.50
180-200 lbs. ...	21.10-21.50	20.90-21.15	\$21.00-21.25	21.00-21.50	20.75-21.50
200-220 lbs. ...	21.25-21.50	20.90-21.15	21.10-21.25	21.00-21.50	20.75-21.50
220-240 lbs. ...	20.75-21.50	20.90-21.15	21.00-21.25	21.00-21.50	20.75-21.50
240-270 lbs. ...	20.25-21.00	20.90-21.10	20.60-21.15	20.50-21.25	20.75-21.00
270-300 lbs. ...	20.00-20.50	20.50-21.00	19.75-20.75	19.85-20.75	19.75-20.50
300-330 lbs. ...	None rec.	20.25-20.75	None rec.	19.25-20.00	19.25-19.75
330-360 lbs. ...	None rec.	19.75-20.50	None rec.	19.25-20.00	19.00-19.50
Medium:					
160-220 lbs. ...	None rec.	None rec.	None rec.	18.00-21.00	None rec.
<b>ST. PAUL:</b>					
Choice:					
270-300 lbs. ...	20.00-20.25	None rec.	19.50 only	18.75-19.75	19.50-20.00
300-330 lbs. ...	20.00-20.25	19.50-19.75	19.25-19.50	18.75-19.75	19.50-20.00
330-360 lbs. ...	19.75-20.00	19.50-19.75	19.00-19.25	18.75-19.75	19.50-20.00
360-400 lbs. ...	19.25-19.75	19.25-19.50	18.75-19.25	18.75-19.75	18.50-19.50
400-450 lbs. ...	18.50-19.50	18.75-19.25	18.50-19.00	17.75-19.00	18.00-18.50
450-500 lbs. ...	17.50-19.00	17.75-19.00	18.00-18.75	17.75-19.00	17.50-18.50
Medium:					
250-500 lbs. ...	None rec.	17.00-18.50	None rec.	17.00-19.25	None rec.

## SLAUGHTER CATTLE & CALVES:

<b>STEERS:</b>					
Prime:					
700-900 lbs. ...	24.00-26.50	24.00-27.00	23.00-25.00	23.25-26.25	22.00-24.00
900-1100 lbs. ...	24.00-26.50	24.50-28.00	23.00-25.50	23.25-25.75	22.50-25.00
1100-1300 lbs. ...	23.50-26.00	24.50-28.00	22.75-25.50	23.25-25.75	22.50-25.00
1300-1500 lbs. ...	23.00-26.00	24.00-27.50	22.25-25.00	22.75-25.50	22.00-24.50
Choice:					
700-900 lbs. ...	21.50-24.00	21.75-24.50	20.50-23.00	20.00-23.25	20.00-22.50
900-1100 lbs. ...	21.50-24.00	21.50-24.50	20.50-23.00	20.00-23.25	20.00-22.50
1100-1300 lbs. ...	21.50-24.00	21.25-24.50	20.25-23.00	20.00-23.25	20.00-22.50
1300-1500 lbs. ...	21.00-23.50	21.25-24.50	20.00-22.75	20.00-23.25	19.50-22.50
Good:					
700-900 lbs. ...	19.50-21.50	20.25-21.75	18.00-20.50	18.00-20.00	18.00-20.00
900-1100 lbs. ...	19.50-21.50	20.00-21.75	17.75-20.50	18.00-20.00	18.00-20.00
1100-1300 lbs. ...	19.00-21.50	19.75-21.50	17.50-20.25	18.00-20.00	18.00-20.00
Commercial, all wts. ....					
Utility, all wts. ....	17.00-19.50	17.75-20.25	16.50-18.00	16.00-18.00	16.00-18.00
Utility, all wts. ....	15.50-17.00	16.00-17.75	14.50-16.50	14.50-16.00	15.00-16.00
<b>HEIFERS:</b>					
Prime:					
600-800 lbs. ...	23.50-25.50	23.50-24.50	22.25-24.00	22.00-24.00	22.00-23.50
800-1000 lbs. ...	23.00-25.00	23.50-24.50	22.00-24.00	21.50-24.00	22.00-23.50
Choice:					
600-800 lbs. ...	21.25-23.50	21.50-23.50	20.00-22.25	19.25-22.00	20.00-22.00
800-1000 lbs. ...	20.75-23.50	21.25-23.50	19.75-22.25	19.00-22.00	20.00-22.00
Good:					
500-700 lbs. ...	19.00-21.25	20.00-21.50	17.50-20.00	17.25-19.25	18.00-20.00
700-900 lbs. ...	18.50-21.00	19.50-21.00	17.50-20.00	17.00-19.25	18.00-20.00
Commercial, all wts. ....					
Utility, all wts. ....	17.00-19.00	18.50-20.00	16.00-17.50	15.00-17.25	16.00-18.00
Utility, all wts. ....	15.00-17.00	15.00-16.50	14.00-16.00	13.25-15.00	14.50-16.00
<b>COWS:</b>					
Commercial, all wts. ....					
Utility, all wts. ....	14.75-15.75	14.75-16.00	13.75-15.00	13.50-15.00	13.00-15.00
Utility, all wts. ....	13.75-14.75	13.50-15.00	12.75-13.75	12.25-13.75	13.00-15.00
Canner & cutter, all wts. ....	11.50-14.00	11.50-14.00	10.50-13.00	10.50-12.25	11.50-13.50
<b>BULLS (Yrds. Excl.) All Weights:</b>					
Good .....	None rec.	14.50-16.00	None rec.	14.00-16.00	13.50-14.50
Commercial .....	16.00-17.00	17.75-18.75	15.50-16.50	16.50-17.75	13.50-14.05
Utility .....	15.00-16.00	15.75-17.75	14.50-15.50	14.50-16.50	16.00-18.00
Cutter .....	14.00-15.00	14.00-15.75	13.00-14.50	13.50-14.50	15.00-18.00
<b>VEALERS, All Weights:</b>					
Choice & prime .....	25.00-32.00	27.00-28.00	23.00-25.00	25.00-27.00	25.00-28.00
Com'l & good .....	18.00-25.00	17.00-27.00	16.00-23.00	18.00-25.00	18.00-25.00
<b>CALVES (500 Lbs. Down):</b>					
Choice & prime .....	21.00-25.00	19.00-25.00	21.00-23.00	20.00-25.00	23.00-26.00
Com'l & good .....	16.00-21.00	15.00-19.00	15.00-21.00	16.00-20.00	16.00-23.00

<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 Lbs. Down):</b>					
Choice & prime .....	22.75-23.75	22.25-23.50	22.00-23.50	23.25-23.50	22.50-23.75
Good & choice .....	21.00-23.00	21.50-22.50	20.00-22.50	21.00-23.25	19.00-22.75
<b>EWES:</b>					
Good & choice .....	None rec.	9.50-11.00	8.50-10.25	8.50-10.50	9.50-10.50
Cull & utility .....	None rec.	7.00-9.00	6.75-8.50	7.00-9.50	6.50-9.25

\*Monday, March 30 quotations.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

<b>CATTLE</b>			
	Week ended	Prev. Week	Cor.
	Mar. 28	1952	
Chicago† .....	20,063	21,945	16,525
Kansas City† .....	14,101	13,568	10,229
Omaha*† .....	23,224	24,115	16,307
St. Louis† .....	7,600	8,975	4,778
St. Joseph† .....	7,736	9,214	6,274
Sioux City† .....	9,447	10,441	8,900
Wichita*† .....	2,391	3,343	3,185
New York & Jersey City† .....	8,778	8,294	6,423
Okla. City*† .....	3,463	4,077	2,562
Cincinnati† .....	3,824	3,775	3,743
Denver† .....	11,528	8,451	11,646
St. Paul† .....	14,280	15,012	12,322
Milwaukee† .....	4,003	3,890	4,023
Total .....	130,728	135,100	106,926
<b>HOGS</b>			
Chicago† .....	41,234	39,735	54,043
Kansas City† .....	11,246	11,058	17,363
Omaha*† .....	36,353	28,769	49,919
St. Louis† .....	37,930	37,096	38,746
St. Joseph† .....	29,767	24,198	32,551
Sioux City† .....	23,982	24,572	36,857
Wichita*† .....	8,977	3,556	11,818
New York & Jersey City† .....	47,207	44,944	52,182
Okla. City*† .....	4,242	11,457	17,086
Cincinnati† .....	15,695	15,286	17,337
Denver† .....	11,909	11,042	20,399
St. Paul† .....	38,161	34,526	40,012
Milwaukee† .....	6,824	6,711	6,577
Total .....	311,527	292,860	390,390
<b>SHEEP</b>			
Chicago† .....	9,381	8,348	4,419
Kansas City† .....	9,408	3,062	3,783
Omaha*† .....	19,896	16,987	15,640
St. Louis† .....	1,777	2,483	3,437
St. Joseph† .....	10,008	6,456	9,586
Sioux City† .....	6,971	6,071	5,384
Wichita*† .....	6,325	2,569	5,824
New York & Jersey City† .....	39,995	37,590	36,226
Okla. City*† .....	1,709	3,247	2,854
Cincinnati† .....	93	153	118
Denver† .....	18,439	1,429	10,533
St. Paul† .....	4,420	4,691	5,172
Milwaukee† .....	924	1,163	355
Total .....	129,546	94,279	103,331

<b>CHICAGO HOG PURCHASES</b>			
Supplies of hogs purchased at Chicago, week ended Wed., April 1:			
	Week ended	Week ended	
	Mar. 28	Mar. 21	
Packers' purch. ....	35,397	42,804	
Shippers' purch. ....	2,778	2,408	
Total .....	38,175	45,212	

<b>BALTIMORE LIVESTOCK</b>			
Livestock prices at Baltimore, Md., on Wednesday, April 1, were as follows:			
<b>CATTLE:</b>			
Steers, ch. & pr. ....	None rec.		
Steers, gd. & ch. ....	\$19.50@23.25		
Heifers, gd. & ch. ....	18.00@20.00		
Heifers, util., com'l. ....	16.00@18.00		
Cows, com'l. ....	17.00 only		
Cows, utility ....	15.50@16.00		
Sows, canner, cutter. ....	10.00@13.25		
Bulls, com'l. ....	17.00@19.25		
Bulls, can. & cut. ....	14.00 only		
<b>VEALERS:</b>			
Good & prime .....	\$26.00@28.00		
Good & choice .....	24.00@26.00		
Utility & com'l. ....	15.00@21.00		
Cull .....	11.00@12.50		
<b>HOGS:</b>			
Gd. & ch., 170/240 .....	\$21.50@22.00		
Sows, 400/down .....	18.00@19.00		
<b>LAMBS:</b>			
Good & choice .....	None rec.		

<b>CATTLE:</b>		
Steers, ch. & pr. ....	None rec.	
Steers, gd., ch. ....	\$19.50@23.25	
Heifers, gd. & ch. ....	18.00@20.00	
Heifers, util., com'l. ....	16.00@18.00	
Cows, com'l. ....	17.00 only	
Cows, utility ....	15.50@16.00	
Sows, canner, cutter. ....	10.00@13.25	
Bulls, com'l. ....	17.00@19.25	
Bulls, can. & cut. ....	14.00 only	
<b>VEALERS:</b>		
Choice & prime.....	\$26.00@28.00	
Good & choice.....	24.00@26.00	
Utility & com'l.....	35.00@21.00	
Cull.....	00@21.00	

<b>HOGS:</b>				
Gd. & ch., 170/240 .....	\$21.50	\$22.00		
Sows, 400/down .....	18.00	21.00		
<b>LAMBS:</b>				
Good & choice .....	None rec.			
<b>NEW YORK RECEIPTS</b>				
Receipts of salable live stock at Jersey City and 41st st., New York market for week ended Mar. 28:				
<b>Cattle Calves Hogs* Sheep</b>				
Salable .....	219	135	442	..
Total (incl. direct) ..	4,814	1,434	22,672	18,12
Prev. week:				
Salable .....	228	655	378	..
Total (incl. direct) ..	5,324	2,069	22,781	20,87
*Including hogs at 31st street.				

## PACKERS' PURCHASES

Purchase of livestock by packers at principal centers for the week ending Saturday, March 28, 1953, as reported to The National Provisioner:

### CHICAGO

Armour, 9,336 hogs; Wilson, 2,890 hogs; Agar, 8,063 hogs; shippers, 2,013 hogs; and others, 20,865 hogs. Total: 20,033 cattle; 1,316 calves; 43,247 hogs; and 9,381 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,085	884	1,845	1,786
Swift	3,157	951	3,853	7,599
Wilson	928	...	2,775	...
Butchers	4,946	9	737	23
Others	1,141	...	2,059	...
<b>Totals</b>	<b>12,257</b>	<b>1,844</b>	<b>11,246</b>	<b>9,408</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,978	7,996	3,961	...
Cudahy	4,161	4,458	3,082	...
Swift	5,745	7,746	6,192	...
Wilson	3,046	4,714	3,220	...
Cornhusker	658	...	...	...
Neb. Beef	529	...	...	...
Eagle	70	...	...	...
Gr. Omaha	462	...	...	...
Hoffman	135	...	...	...
Rothschild	365	...	...	...
Roth	1,052	...	...	...
Klingan	1,257	...	...	...
Merchants	106	...	...	...
Midwest	143	...	...	...
Omaha	453	...	...	...
Union	458	...	...	...
Others	...	8,783	...	...
<b>Totals</b>	<b>23,621</b>	<b>33,697</b>	<b>16,455</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,854	196	13,922	1,777
Swift	3,320	1,532	11,485	1,226
Hunter	698	...	6,242	...
Hell	...	...	2,150	...
Krey	...	...	2,422	...
Laclede	...	...	916	...
Seloff	...	...	793	...
<b>Totals</b>	<b>5,872</b>	<b>1,728</b>	<b>37,930</b>	<b>4,003</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,824	244	9,378	2,283
Armour	1,778	200	8,877	1,440
Others	4,143	133	2,786	1,533
<b>Totals*</b>	<b>8,745</b>	<b>577</b>	<b>21,041</b>	<b>5,256</b>

\*Does not include 71 cattle, 10,888 hogs and 6,285 sheep direct to packers.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,066	...	7,628	1,875
Cudahy	3,307	...	7,747	2,958
Swift	2,611	...	5,922	2,008
Butchers	377	3	...	...
Others	7,635	3	9,578	915
<b>Totals</b>	<b>17,026</b>	<b>6</b>	<b>30,975</b>	<b>7,456</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,460	...	2,842	3,238
Kansas	267	...	...	...
Dunn	58	...	...	...
Doid	138	...	...	...
Sunflower	16	...	45	...
Pioneer	...	...	1,040	...
Excel	452	...	...	...
Others	...	...	273	1,528
<b>Totals</b>	<b>2,391</b>	<b>...</b>	<b>4,200</b>	<b>4,766</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,212	89	1,686	874
Wilson	1,698	263	1,492	835
Butchers	182	19	1,064	...
<b>Totals</b>	<b>3,092</b>	<b>371</b>	<b>4,242</b>	<b>1,709</b>

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	105	17	172	...
Cudahy	60	...	...	...
Swift	329	...	60	...
Wilson	33	184	...	...
Acme	740	...	...	...
Atlas	490	...	...	...
Clougherty	...	...	801	...
Coast	289	...	302	...
Bridgeford	40	...	10	...
Commercial	726	...	...	...
Gr. West	470	...	...	...
Harman	216	...	...	...
Luer	157	...	68	...
Others	4,700	336	425	...
<b>Totals</b>	<b>8,355</b>	<b>539</b>	<b>1,838</b>	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,476	56	3,218	17,722
Swift	1,774	70	4,461	6,980
Cudahy	883	15	1,886	810
Wilson	719	...	...	...
Others	5,230	202	2,685	636
<b>Totals</b>	<b>10,082</b>	<b>346</b>	<b>12,250</b>	<b>26,148</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	4	2	...	85
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	141	64	...	6
Northside	...	...	...	...
Others	3,194	997	16,812	...
<b>Totals</b>	<b>3,339</b>	<b>1,063</b>	<b>16,812</b>	<b>91</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,394	3,342	14,504	2,155
Bartusch	1,010	...	...	...
Cudahy	1,264	261	...	558
Rifkin	906	66	...	...
Superior	1,472	...	...	...
Swift	5,234	3,475	21,657	1,707
Others	2,696	3,058	7,752	2,323
<b>Totals</b>	<b>16,976</b>	<b>10,202</b>	<b>43,913</b>	<b>6,743</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,047	1,587	823	7,331
Swift	1,480	1,304	214	11,949
Blue Bonnet	693	210	222	...
City	103	29	107	...
Rosenthal	447	215	...	120
<b>Totals</b>	<b>3,789</b>	<b>3,345</b>	<b>1,376</b>	<b>19,400</b>

### TOTAL PACKER PURCHASES

	Week Ended Mar. 28	Prev. Week	Cor. 1952
Cattle	135,598	143,909	109,197
Hogs	262,767	253,595	336,380
Sheep	110,816	87,026	72,875

### LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended March 28, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	230,000	445,000	175,000
Previous week	231,000	427,000	165,000
Same wk. 1952	202,000	569,000	133,000
1953 to date	2,953,000	6,057,000	1,991,000
1952 to date	2,611,000	7,993,000	1,905,000

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Mar. 26:

	Cattle	Hogs	Sheep
Los Angeles	8,550	759	1,400
N. Portland	2,050	410	2,075
S. Francisco	600	60	975

### CORN BELT DIRECT TRADING

Des Moines, Ia., April 1—prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$18.35@20.50
180-240 lbs.	20.00@21.00
240-300 lbs.	19.10@20.90
240-300 lbs.	18.60@20.10
270-300 lbs.	18.50@19.35

Soys:

440-550 lbs.	16.75@18.35
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Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Mar. 26	47,000	49,500
Mar. 27	41,000	39,500
Mar. 28	27,000	30,000
Mar. 30	50,000	57,500
Mar. 31	50,500	48,500
Apr. 1	50,000	51,000

*more and more*  
**LOCAL ORDINANCES state-**

**DUMPING OF GREASY WASTES FORBIDDEN**

*under penalty of law!*

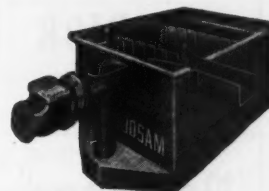
*Solve your grease problem and save money...*

*with*  
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**GREASE INTERCEPTORS**

• More and more municipal and state authorities are passing laws to prohibit dumping of greasy wastes into sewers, rivers and public waters. Unless you are complying with these regulations for the removal of salable grease from your operations, sooner or later you may be faced with an enforced shut-down of your plant and a loss of production. The easy way to prevent this from happening in your plant is to install Josam Grease Interceptors.

Hundreds of meat and food processing plants, dairies, creameries, butter and sausage making plants throughout the United States and Canada reclaim valuable grease and keep the drain lines free and clear by installing Josam Grease Interceptors. They save you money . . . prevent costly shut-downs. Send coupon below for complete information, now!



Josam Series "PH" Interceptor with skimming valve for skimming grease at regular intervals. Types and sizes available with capacities from 50 lbs. to 2500 lbs.

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## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 21, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. Bt Dressed		LAMBS Gd. Handyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto	\$20.67	\$25.84	\$28.00	\$30.80	\$28.72	\$25.60	\$26.18	\$30.00
Montreal	20.15	26.50	26.40	29.00	29.60	25.60	...	...
Winnipeg	19.70	23.50	27.00	34.00	26.60	24.28	24.00	29.00
Calgary	20.00	23.35	25.84	33.68	26.10	22.40	20.34	...
Edmonton	18.60	24.00	29.00	34.00	26.00	23.85	22.00	21.00
Lethbridge	18.75	...	...	...	26.10	22.95	21.00	21.25
Fr. Albert	13.50	...	26.50	28.00	25.20	23.35	19.00	...
Moore Jaw	20.25	...	25.60	...	25.50	...	...	...
Saskatoon	18.30	23.00	28.50	34.50	25.50	23.60	...	25.00
Regina	18.10	...	27.60	...	25.60	...	21.90	...
Vancouver	19.35	30.25	...	32.50	27.75	31.60	...	...

\*Dominion Government premiums not included.

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:	
Week ending Mar. 28, 1953.	13,593		Week ending Mar. 28, 1953.	13,183
Week previous .....	14,893		Week previous .....	35,462
Same week year ago.....	11,381		Same week year ago.....	3,637

COW:		PORK CURED AND SMOKED:	
Week ending Mar. 28, 1953.	770	Week ending Mar. 28, 1953.	477,399
Week previous .....	1,070	Week previous .....	418,643
Same week year ago.....	1,121	Same week year ago.....	532,063

BULL:		LARD AND PORK FATS:	
Week ending Mar. 28, 1953.	485	Week ending Mar. 28, 1953.	7,094
Week previous	677	Week previous	11,800
Same week year ago	500	Same week year ago	18,401

VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 28, 1953.	14,103	CATTLE:	
Week previous .....	16,273	Week ending Mar. 28, 1953.	8,778

Same week year ago.....	20,397	Week previous .....	8,294
LAMB:		Same week year ago.....	6,423
Week ending Mar. 28, 1953.	33,570		
Week previous .....	38,572	CALVES:	
		Week ending Mar. 28, 1953.	7,956

Same week year ago.....	50,561	Week previous .....	7,908
MUTTON:		Same week year ago.....	5,747
Week ending Mar. 28, 1953.	899		
Week previous .....	955	HOGS:	

Same week year ago.....	100	Week ending Mar. 28, 1953.	41,207
		Week previous .....	44,944
		Same week year ago.....	52,182
<b>HOG AND PIG:</b>			
Week ending Mar. 28, 1953.	7,981		
Week previous .....	7,194	<b>SHEEP:</b>	

Same week year ago.....	9,257	Week ending Mar. 28, 1953.	39,905
PORK CUTS:		Week previous .....	37,594
Week ending Mar. 28, 1953.	1,151,225	Same week year ago.....	36,222
Week previous .....	1,318,388		

Same week year ago.....	1,526,500		
<b>BEEF CUTS:</b>		<b>VEAL:</b>	
Week ending Mar. 28, 1953.	146,515	Week ending Mar. 28, 1953.	9,446
Week previous .....	79,829	Week previous .....	8,341

Same week year ago.....	10,230	Same week year ago.....	10,230
VEAL AND CALF CUTS:		HOG:	
Week ending Mar. 28, 1953.	9,414	Week ending Mar. 28, 1953.	1,114
Week previous	9,262	Week previous	1,092
Same week year ago.....	10,230	Same week year ago.....	1,114

LAMB AND MUTTON CUTS:	
Week ending Mar. 28, 1953.	1,901
Week previous	4,413
Same week year ago	2,833

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended March 27:

	Cattle	Calves	Hogs
Week ending March 27	2,368	420	11,266
Week previous (five days)	2,388	518	12,365
Corresponding week last year	1,983	400	18,971

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending March 28, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	2,919	11,296	50,678	45,805
Baltimore, Philadelphia	5,813	1,032	27,177	1,181
Cincinnati, Cleveland, Detroit, Indianapolis	13,459	5,428	98,830	8,977
Chicago Area	22,377	5,534	80,301	19,208
St. Paul-Wisconsin Area <sup>2</sup>	23,655	35,819	94,913	10,465
Iowa So. Minnesota <sup>3</sup>	23,298	9,967	227,902	30,283
St. Louis Area <sup>4</sup>	12,247	4,874	92,477	8,054
Sioux City	9,851	4	26,663	7,542
Omaha	24,449	519	52,308	20,581
Kansas City	11,497	2,297	30,851	9,760
Louisville, Evansville, Nashville, Memphis	6,422	7,350	46,498	Not Available
Georgia-Alabama Area <sup>5</sup>	5,129	1,041	22,800	15,295
St. Joseph, Wichita, Oklahoma City	13,880	2,156	45,984	15,295
Ft. Worth, Dallas, San Antonio	13,497	5,541	17,480	20,472
Denver, Ogden, Salt Lake City	11,752	583	14,313	15,920
Los Angeles, San Francisco Areas <sup>6</sup>	22,706	1,196	28,062	30,199
Portland, Seattle, Spokane	5,237	618	11,930	4,215
Grand total	235,328	95,235	969,257	247,897
Total previous week	253,631	90,330	947,221	233,611
Total same week, 1952	183,845	71,337	1,164,585	197,808

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the USDA, Production & Marketing Administration)

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(SHEEP CASING)  
**SAUSAGE PRODUCTS**

"When in Rome do as the Romans do," may be all right for Romans—but here this adage doesn't always pay off. For example, a famous packer decided that instead of promoting the style of Frank everybody else pushed—he'd individualize his approach by featuring the distinctive flavor of "OLD-TYME" (sheep casing) FRANKS. RESULT? Sales increase of 56%. Write for details. . . .

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**AULA Binders**  
SEASONINGS  
SPICES  
CURES

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13,185  
35,462  
3,637

77,399  
18,643  
322,063

7,094  
11,800  
18,401

8,778  
8,294  
6,423

7,956  
7,908  
5,747

47,207  
44,944  
52,182

39,965  
37,590  
36,226

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9,440  
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Hogs  
11,266  
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18,971

March  
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Sheep  
Lambs  
45,805  
1,181

8,977  
19,208  
10,405  
30,283  
8,054  
7,542  
20,581  
9,760

Not  
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15,295  
20,472  
15,929  
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4,215  
247,897  
233,611  
197,868

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